



EVENT MENUS



Hilton

ORLANDO BUENA VISTA PALACE

Disney Springs™ Resort Area

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Pricing is Exclusive of Tax and Service Charge



Rise & Shine

CONTINENTAL BREAKFAST

Morning Wake Up Continental | 39 per guest

Selection of Fresh Fruit Juices
House Brewed Coffee and Teas
Harvest Selected Whole Fruits of the Season, Sliced Fruit Boards with Mixed Berries
Greek Low Fat Yogurts with House Baked Granola
Bakery Basket with Daily Fruit Danish, Whole Grain Croissants and Trio of Muffins
Whipped Butter with Preserves and Jams

Early Jump Start | 44 per guest

Fresh Fruit Juices
House Brewed Coffee and Teas
Fruit Infused Greek Yogurt with House Granola
Specialty Breakfast Sandwich or Wrap to Include Vegetarian
Healthy Cereals and Frosted Chilled Milk
Bakery Basket of Whole Grain Croissants, Daily Fruit Danish and Assorted Muffins

Egg Bundle | 13 per guest | Unavailable as an A la Carte Item

Kettle Cooked Farm Style Scrambled Eggs with Fresh Chives
Crispy Farmland Natural Smoked Bacon
Red Bliss Sliced Potatoes

*Function is designated for a maximum of 90 minutes. A surcharge will be applied for extended service.

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Rise & Shine

BREAKFAST BUFFETS

American Standard Breakfast | Minimum Order 25 Guests | 52 per guest

Collage of Harvest Fresh Fruits and Vine Ripe Strawberries

Build Your Own Greek Yogurt Parfait and House Made Granola Parfait Bar with Select Toppings

Assorted Selection of Breakfast Cereals with Whole, 2% and Skim Milk

Pastry Chef's Selection of Morning Fresh Baked Sweet and Savory Pastries to Include Butter, Jams and Jelly

A Variety of Select Bagels Imported from New York with Traditional and Low Fat Cream Cheese

Kettle Cooked Farm Style Scrambled Eggs with Fresh Chives

Crispy Farmland Natural Smoked Bacon

Fresh Cut Griddled Red Bliss Sliced Potatoes with Fresh Parsley and House Spice

Morning Fresh Orange and Grapefruit Juices

House Brewed Coffees and Tea Selection Served Table Side

Egg Style Enhancements

Farm-House Scrambled Eggs with Aged Cheddar Cheese | 2 per guest

San-Fran Mission Style Breakfast Burrito | 4 per guest

Freshly Baked Italian Style Breakfast Frittatas | 4 per guest

Country Scrambled Egg Whites | 4 per guest

Healthy Tofu Scramble with Fresh Herbs | 4 per guest

Selection of Meats for Substitution

Griddled Turkey Bacon | 2 per guest

Apple Seared Country Tavern Ham Steak | 3 per guest

Griddle Turkey Sausage Patties | 3 per guest

Healthy Detroit Chicken Sausage | 4 per guest

Pan Seared Taylor Ham | 4 per guest

Jumbo Detroit Sausage Links | 4 per guest

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Rise & Shine

BREAKFAST BUFFET ENHANCEMENTS

Lox and Bagels, Sliced Smoked Salmon, Imported Bagels from the Bronx, Whipped Cream Cheese, Sliced Red Onions, Hard Boiled Eggs and Cucumbers | 14 per guest

Granola and Yogurt Parfait, House Granola, Greek Yogurt, Fresh Berries, Mixed Nuts and Dried Fruits | 9 per guest

Super Grains Bar, Toasted Red and Gold Mixed Quinoa, Chopped Mixed Nuts, Lemon Zested Greek Yogurt and Assorted Dry Fruits | 11 per guest

*Omelet Station, Prepared Eggs the Way you Like, Whole Country Brown Cage Free Eggs, Egg Beaters, Egg Whites, Country Bacon, Pork Sausage, Tavern Ham, Roasted Mushroom, Griddled Peppers, Vine Ripe Tomatoes, Baby Spinach, Caramelized Onions, Cheddar, Swiss or Sonoma Goat Cheese (Chef Required) 12 per guest

Cauldron Cooked, Irish Steel Cut Oatmeal with Fresh Apple Juice and Served with Whole Milk, Mixed Nuts and Selection of Dried Fruits | 7 per guest

Choice of Buttermilk Pancakes, Freshly Made Belgium Style Waffles or Brioche French Toast, Served with Maple Syrup, Whipped Butter and Daily Fruit Compote of the Season (Select One Entrée) | 9 per guest

Diner Style Breakfast Brioche Kaiser with Butter Griddle Eggs, Melted American Cheese and Seared Sausage Patty | 8 per guest

Pennsylvania Pork Roll, Seared Taylor Ham, Creamy Cheese and Farm Eggs on Italian Rolls with Cracked Black Pepper | 9 per guest

House Baked Croissant Sandwich with Tavern Ham, Farm House Griddle Eggs and Creamy Cheddar Cheese | 8 per guest

South Western Style Breakfast Burrito, Chorizo Sausage, Roasted Corn and Peppers, Cilantro, Blended Shredded Cheese, Kettle Cooked Eggs, Flour Tortilla | 9 per guest

"Big Island" Style Hawaiian Sweet Bread French Toast with Caramelized Pineapple and Shaved Toasted Coconut Served with Island Style Maple Syrup | 8 per guest

Avocado Toast Station, Grilled Plum Tomato Salad, Orange and Grapefruit Sections, Fresh Cubed and Creamed Hass Avocado, Extra Virgin Olive Oil, Roasted Corn Kernels on Old Hearth Grilled Whole Wheat Artisan Toast | 14 per guest

Southern Style Biscuit Bar, Traditional Buttermilk, Sweet Potato Special Biscuit, Country Sausage Gravy, Amish Style Chipped Ham, Natural Preserves | 8 per guest

Displayed Tropical Fresh Fruits to Include Grilled Half Grapefruits, Oranges, Pineapple and Seasonal Specialties with Berries and Citrus Simple Syrup | 9 per guest

Market Style Fresh Cut Fruit Station | 12 per guest

*175 per Chef Attendant | One Attendant per 150 Guests

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Rise & Shine

PLATED BREAKFAST

Our A La Carte Plated Breakfast Selections are served with a Basket of Homemade Breakfast Pastries, Individual Jams, Whipped Butter, Local Honey and Fresh Pressed Orange Juice with Signature House Regular and Decaffeinated Coffee and Select Teas

First Course Options (Select One)

Greek Yogurt Parfait with House Made Granola, Wild Cut Strawberries and Vanilla Whipped Mascarpone Cheese

Natural Cut Fresh Fruits, Heirloom Melons, Imported Pineapple and Fresh Strawberries, Toasted Coconut and Mango Yogurt

Freshly Baked House Made Jumbo Cinnamon Bun and Fresh Made Cream Cheese Frosting

Healthy Start Banana and Vine Ripe Strawberry Breakfast Smoothie Poured Tableside

Entrée Options (Select One)

Traditional Omelet Filled with Vermont Cheddar Cheese, Grilled Tavern Ham Steak, Griddle Red Bliss Potatoes, Slow Roasted Plum Tomatoes | 46 per guest

Our Brioche Pan Griddle French Toast, Country Sausage Patties, Fresh Strawberries, Powdered Sugar and French Vermont Maple Syrup | 42 per guest

Creamy Kettle Cooked Scrambled Eggs, Berkshire Style Crispy Smoked Bacon, Roasted Yukon Gold Breakfast Potato, Confit Tomato | **42 per guest**

Breakfast Brioche Kaiser with Butter Griddle Eggs, American Cheese, Country Sausage, Red Bliss Breakfast Potatoes | 42 per guest

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Rise & Shine

MORNING BEVERAGES

Fresh Florida Orange Juice, Cranberry, Apple and Grapefruit Juice | 98 per gallon

Bloody Mary Shots with Celery and Old Bay Seven with Vodka | 9 each

Refreshing Mimosa with Prosecco | 9 each

Select Flavored House Made Lemonade | 98 per gallon

Freshly Brewed Coffee, Tea and Herbal Teas | 115 per gallon

Gourmet Regular and Decaffeinated Coffee | 120 per gallon

Coca Cola Soft Drinks | 6.75 each

Bottled Spring Water | 6.75 each

½ Pints of Whole, Low Fat and Chocolate Milk | 5 each

Perrier Sparkling Water | 7.50 each

Mixed Berry and Orange Vitamin Water | 7.50 each

Tomato and V8 Vegetable Juices | 6.50 each

Coconut Water | 8 each

Bottled Minute Maid Fruit Juices | 7 each

Lemon and Raspberry Infused Spring Water | 70 per gallon

Starbucks Frappuccino Coffee, Mocha and Vanilla | 8 each

Assorted Selection of Red Bull Energy Drinks | 8 each

Select PowerAde Sports Drinks | 8 each

Banana and Coconut Smoothies or Organic Strawberry Smoothies | 10 each



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Morning Break

MORNING REFRESHMENTS

House Made Danish, Freshly Baked Croissants and Muffins with Whipped Butter, Fruit Preserves and Jams, Gluten Free Option Available | 68 per dozen

Warm Sticky Cinnamon Buns with Whipped Cream Cheese Icing | 68 per dozen

Selection of Breakfast Breads to Include Lemon Poppy Seed, Apple, Bran and Banana Nut | 68 per dozen

Assorted Krispy Kreme Selected Doughnuts | 78 per dozen

Yoplait Plain, Fruit Flavored and Fat Free Individual Yogurts | 6 each

Gourmet Greek Yogurt | 6.50 each

Healthy Granola and Assorted Energy Bars | 6.50 each

Market Fresh Assorted Whole Fruits of the Season | 5 each

Rough Cut Mixed Fresh Fruit, Wedges, Cubes and Slices Served with Creamy Vanilla Bean Yogurt Dip | 8 each

House Tray Baked Cookies to Include Chocolate Chunk, Snickerdoodle, Coconut Macaroon, Peanut Butter | 66 per dozen

Individual Muffin Tin Baked Coffee Cake | 68 per dozen

Bags of Kettle Cooked Potato Chips and Gourmet Pretzels | 5.50 each

House Made French Onion, Country Ranch and Horseradish Cheddar Dips | 18 per pint

Reese's Peanut Butter Cups, Plain M&M's, Milky Way, Snickers, Skittles and Butterfinger | 5.50 each

Selection of Imported New York Bagels with Whipped Low Fat and Regular Cream Cheese | 84 per dozen

Sea Salt Encrusted Soft Pretzel Served with Prepared Deli Mustard and German Stout Grain Mustard | 68 per dozen

Assorted Ice Cream Novelty Bars | 7.25 each

McDougall's Organic Apple Flax or Maple Oatmeal | 7 each

Natures Bakery, Gluten Free, Fig Bars | 7 each

Trophy Farms Cashews and Almonds | 7.50 each

Hayden Valley Raw Energy Mix | 7.25 each

Blue Diamond Individual Almonds, Wasabi and Honey Roasted | 7 each

Assorted Chips by the Pound | 25 per pound

Gourmet Nuts by the Pound | 55 per pound

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Themed Morning Breaks | Minimum Order of 25 Guests

French Countryside Break | 39 per guest

Freshly Baked Croissants with Raspberry, Strawberry Preserves and Whipped Butter
Hearty Croque Monsieur Sandwiches with Egg Batter, Mornay Cheese, Imported Swiss and Country Ham
Artisanal Cheese and Charcuterie Board with Crackers, Pickled Vegetables, Assorted Nuts and Fruit Preserves
Trio of Imported French Macaroons
Coffee, Decaffeinated and Hot Herbal Tea

Healthy Break | 30 per guest

Market Trail Mix Display to Include Cherries, Apricots, California Raisins, Toasted Peanuts, Slivered almonds with Roasted Cashews and Plain M&Ms with Bakery Fresh Granola
Assorted High Energy Protein Bars
Healthy Assortment of Beverages
Coffee, Decaffeinated and Hot Herbal Tea

Fantastic Fruit Break | 34 per guest

Bowls of Strawberries and Mixed Berries
Sliced Vine Ripe Seasonal Fruits with Toasted Coconut
Sugar Glazed Apple Fritters with Dusted Sugar and Cinnamon
Monthly Selected Domestic and Imported Cheese and Fruit Pairing with Fruit Preserves and Country Baguette Slice
Gourmet Bottles of Selected Fruit Juices
Coffee, Decaffeinated and Hot Herbal Tea

Get Energized Break | 36 per guest

High Energy Smoothie Station Served in Pitchers
Gourmet Chocolate Selection of the Day
Iced Flavored, Regular and Sugar Free Red Bull Mocktails
House Iced Coffee Station and Selected Creamer and Sugar Station
Assorted Tea Box with Lemon and Honey
Iced Ginseng Infused Sweet Tea

Sweet and Savory Cheese Break | 35 per guest

Cast Iron Skillet Presentation of Roasted, Blanched, Raw, Grilled and Pickled Selection of Farmer's Market Vegetables
Assorted Cheesecake Squares
Pimento Cheese and Crackers
Coffee, Decaffeinated and Hot Herbal Tea

Sweet Tooth Break | 29 per guest

Almond and Chia Pudding with Fresh Berries
Cuban Guava and Cheese Strudel
Fresh Berry Tartlets
Coffee, Decaffeinated and Hot Herbal Tea

Bagel Bar | 35 per guest

Display of Whole Fresh Fruit and Bunches of Grape
Regular, Flavored and Whole Grain Bagels, Sliced Avocados, Sliced Tomatoes, Red Onions, Peanut Butter, Sliced Bananas, Veggie, Jalapeño and Plain Cream Cheese
Individual Bags of Granola Bars and Trail Mix
Coffee, Decaffeinated and Hot Herbal Tea

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Mid-Day Sustenance

PLATED LUNCH

Plated Lunch Selections Come with One Soup OR Salad, One Cold OR Hot Entrée, One Dessert, Coffee, Decaffeinated and Hot Herbal Tea upon Request

Soup

Amish Style Rotisserie Chicken Noodle Soup, Carrots, Celery, Onions and a Little Grated Apple with Thick Fresh Egg Noodles and Parsley

Hearty Vegetable Minestrone, Twelve Garden Vegetables, Bronze Die Cut Pasta, Rich Tomato Broth

Toasted Farro, Oven Roasted Chicken, Spinach, Carrots, Modesto Tomatoes in Chicken Broth

Roasted Cauliflower and Yellowfin Potato Chowder with Country Bacon and Chives

Country Tuscan Beans, Short Rib Beef, English Peas, Chick Peas, Harvest Select Vegetables with Fresh Basil

Healthy Salad

Super Food Chopped Salad, Poached Farro Grain, Roasted Butternut Squash, Blistered Tomatoes, Grilled Red Onions, Vermont Cheddar, Golden Raisins with Citrus Dressing

Classic Caesar Salad, Hand Cut Romaine, Brioche Croutons, Shaved Parmesan Cheese and Our House Caesar Dressing

Butter Lettuce and Frisee, Boston Bibb Lettuce, Candy Pecans, Mixed Dried Fruits, Maytag Blue Cheese, Sour Dough Crouton, Grain Mustard Dressing

Chop Salad, Iceberg, Cucumber, Ripe Tomato, Pickled Carrots, Grilled Red Onions, Crispy Chick Peas, Cheddar Cheese, Creamy House Dressing

Cold Entrée

Rotisserie Cooked Creamy Chicken Salad on Butter Croissant, Bibb Lettuce, Vine Ripe Tomato, Served with Healthy Red Bliss and Green Bean Salad | 46 per guest

Brasserie Open Face Tartine, Shaved Roasted Sirloin, Creamy Boursin, Oven Roasted Tomatoes, Grilled Red Onions, Grilled and Roasted Vegetable Salad with Cornichon and Pepper Shooter | 52 per guest

Classic California Cobb, Wedge Lettuce, Roasted Chicken, Plum Tomato, Avocado Spread, Whole Bacon Strip, ½ Hard Cooked Egg, Ranch Dressing | 47 per guest

Skewered Tiger Shrimp, Organic Lettuce Wedge, Oven Roasted Tomato, Gigantic Beans, Char Grilled Vegetable Salad | 48 per guest

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Mid-Day Sustenance

PLATED LUNCH

Hot Entrees

Bell and Evan's Roasted Chicken Breast, Toasted Sicilian Fregola with Grilled and Chopped Mirepoix, Wild Spinach, Oven Roasted Tomato and Roasted Chicken Jus Lie | 49 per guest

Bronzed Lancaster Country Natural Chicken, Roasted Marble Potato Salad, Mélange of Local and Seasonal Vegetables, Lemon Extra Virgin Olive Oil | 52 per guest

Griddled Local and Sustainable Fish, Farro Ragout, Seasonal Green Beans, Dried Tomato, Lemon Butter | 55 per guest

Greek Style Seared Shrimp, Fresh Tomato Confit, Athenian Feta, Creamy Orzo Pasta with Fresh Oregano and Lemon | 59 per guest

Hex Grilled Atlantic Salmon, Buttermilk Red Bliss Mashed Potatoes, Wilted Greens, Tomato and Chive Butter Sauce | 56 per guest

Grilled Bistro Sirloin Tavern Steak, Sea Salted Baked Potato, Parmesan Broccolini, Cabernet Jus | 62 per guest

Eight Ounce Pub Style Micro Brew Braised Angus Beef Short Rib, Cheddar Au Gratin Potatoes, Frenched Green Beans with Pan Sauce | 65 per guest

Casserole Cooked Layered Crispy Eggplant, House Red Sauce, Basil Leaf, Local Mozzarella, Olive Oil | 52 per guest

Vegetable Gnocchi, Roasted Harvest Vegetables, Asiago Cheese, Fresh Fried Sage, Peasant Toasted Bread Crumbs, Brown Butter Sauce | 52 per guest

Quinoa Napa Rolls, Organic Quinoa, Wrapped in Braised Napa Cabbage, Vegetable Provencal, Smokey Tomato Sauce | 52 per guest

Dessert

Tiramisu, Coffee, Cream, Ladyfingers and Mascarpone Mousse

Classic New York Style Cheese Cake, Vanilla Cheesecake, Fresh Strawberries and Compote

Raspberry Shortcake, Lemon Pound Cake, Vanilla Cream and Raspberry Jelly

Coffee Cup Butterscotch Pudding, Salted Toffee, 12 Year Scotch

Banana and Milk Chocolate Cake, Nutella, Banana Cream and French Chocolate Mousse

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Day of the Week Lunch Buffet

BUSINESS CASUAL LUNCH

65 per guest | Minimum Order of 50 Guests, Coffee, Decaffeinated and Hot Herbal Tea

Fresh Point Garden Selections

Cherry Tomatoes, Artisan Mixed Chopped Greens, California Shaved Carrots, Breakfast Radish, English Cucumbers, House Croutons, Cilantro Ranch Dressing

Harvest Roasted Mushrooms, Baby Artichokes, Roasted Red Peppers with Rocket Arugula Lettuce, 18 month Parmigiano Reggiano Cheese with Red Wine Italian Dressing

Super Grains Salad, Toasted Quinoa, Chopped Kale, Roasted Corn, Cracked Marcona Almonds, Caramelized Sweet Potatoes, Grape Tomatoes & Grilled Red Onions with Sherry Citrus Vinaigrette

From the Farm

Lancaster Amish Chicken, Bell & Evans Garlic Crusted Chicken Breast, Yukon Potato Salad with Fava Beans and Oven Dried Tomatoes Natural Pan Reduction

Butcher Cut Angus Striploin, Cracked Black Pepper Rubbed New York Sirloin on Shallow Pan Dauphinoise Potatoes with Steakhouse Crispy Onions and Carvery Rolls

Healthy Roasted Vegetables, Mixed Olive Oil Roasted Cauliflower, Rainbow Carrots, Seasonal Squash with Lemon Zest & Parmesan Cheese

Dessert

Strawberry Cheese Cake Mini Bites

Gluten Free Brownies

Mini Apple Pie Muffins

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Day of the Week Lunch Buffet

MODERN DAY SOUTHERN STYLE

63 per guest | Minimum Order of 50 Guests, Coffee, Decaffeinated and Hot Herbal Tea

Classically Crafted Salads

Platters of Steakhouse Iceberg Wedges, Cherry Tomatoes, Whole Roasted and Sliced Carrots, Grilled Red Onions, Shaved Red Radish with Green Goddess Dressing

Smokey Corn, Green Pea, Roasted Tomato Salad, with White Cheddar Cheese and Sweet Candied Pecans in Grilled Scallion Dressing

Southern Red New Potato Salad, Chopped Farm House Eggs, Pickle Relish, Celery, Red Onions in Creamy House Dressing

Southern Mains

Southern Fried Chicken Strips, Bell & Evan's Bird, Spring Water, Honey and Salt Brined, Crispy Golden Brown, Black Pepper Pan Gravy with Mini Biscuits

Angus Brisket and Short Rib Meatloaf, Traditional Recipe, Onions, Peppers and Spices, Fresh Breadcrumbs, Tangy Tomato and Cane Sugar Glaze, Caramelized Onion Gravy

Roasted Style Low Country Sustainable Fish, Pan Roasted Fish, with Pickled and Grilled Red Onion and Green Bean Salad Served with Classic Tartar Sauce

The Expected Sides

Creamy Mac & Cheese with Bronze Die Cut Pasta and Buttered Ritz Cracker Crust

Classic Red Beans and Rice with Celery, Onion, Scallions and Fresh Garlic

Local Honey Glazed Mélange of Harvest Vegetables

The Sweet South

Red Velvet Cake with Cream Cheese Icing

Southern Style Cherry Cobbler

Mini 7- Up Cup Cakes with Lemon Glaze

Peanut Butter Pies

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Day of the Week Buffet

NORTH AND SOUTH AMERICANA

67 per guest | Minimum Order of 50 Guests, Coffee, Decaffeinated and Hot Herbal Tea

Composed Mexican Inspired Salad

Green Chop- Chop Salad, Hand Select Greens, Roasted Corn with Onion and Chiles, Chopped Red Onions, Cilantro Leaf, Braised Black Beans, Roasted Jicama, Roasted Zucchini with Chopped Tomatoes, Chipotle Lime Dressing

Baja Style Cobb, Crispy Romaine, Lime and Tomato, Grilled Natural Chicken, House Ranchero, Avocado Ranch Dressing, Oaxacan Cheese, Golden Tortilla Strips

Hominy & Quinoa Salad, Rough Cut Kale, California Raisins, Roasted Mirliton Squash, Blister Fire Tomatoes with Light Cilantro Dressing

Entrees

Peruvian Roasted Chicken, Garlic, Cumin & Oregano Spiced and Seared Natural Chicken Breast with Crispy Cubed Potatoes and Spicy Green Verde Sauce

Churrascaria Brazilian Angus Steak House Cut, Herb & Salted Angus Sirloin Steak Onion & Pepper Pan Jus Served with Molho a Campanha (Brazilian salsa) with Portuguese Style Hard Rolls

Veracruz Market Grilled Fish, Cilantro and Garlic Marinated and Grilled Sustainable Fish Finished with Fresh Black Bean and Scallion Salad, Shaved Radish, Thin Cut Yellow Onions, Pico de Gallo, Soft Corn Tortilla

Sides to Accompany

Peruvian Style Vegetarian Fried Rice with Bell Peppers, Carrots, Onions, Garlic with Cumin, Ginger, Soy and Sesame Seeds

House Made Roasted Vegetable Enchiladas, Cotija Cheese, House Red Enchiladas Sauce with Radish

Sweets

Traditional Brazilian Fudge

Peruvian Crème Caramel

Cinnamon Sugar Dusted Churros

Individual Arroz con Leche Traditional Rice Pudding

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Day of the Week Buffet

THE ITALIAN

65 per guest | Minimum Order of 50 Guests, Coffee, Decaffeinated and Hot Herbal Tea

Composed Salads

Pan Roasted Broccolini, Heirloom Carrot and Cauliflower Salad, Lemon Zest, Asiago Cheese, Parsley, Oregano & Primo Olive Oil

Slab- Cut Ugly Ripe Tomato Steaks, Extra Thick Fresh Mozzarella Cheese, Whole Roasted Garlic Cloves, Basil, Arugula, First Press Oil, Imported Balsamic

Fresh Cut Greens with Romaine & Iceberg with Radicchio, Broken Parmesan Cracklings, Brioche Butter & Garlic Croutons with House Caesar Dressing

Entrees

Saltimbocca Natural Bell and Evan's Chicken, Seared and Garlic Crusted Chicken Breast, Sliced Loaf Mozzarella Cheese, Crispy Sage & Imported Italian Ham with Lemon Pan Jus

Italian Style Fisherman's Catch, Gulf or Atlantic Fresh Catch, Simple Tomato, Basil & Olive Oil Marinade, Char-Grilled Imported Tuscan Beans, Fresh Parsley & Extra Virgin Olive Oil

Accompaniments

Imported Bronze Cut Pasta of the Season , Weekly Selection of High Quality Imported Bronze Cut Pasta, Prepared with High Quality Imported Italian Ingredients and Fresh Vegetables and Cheese (Pasta Selection Created Weekly Based on availability)

Hot Pan Roasted Brussel Sprouts Mélange, Olive Oil Roasted Brussels, Butternut Squash & Baby Whole Portobello Mushrooms with Imported 24 Month Parmesan Reggiano

Sweet Italian

House Made Tiramisu

Lemon and Almond Biscotti

Classic Pana Cotta

Mini 12 Year Butterscotch Pudding Terrines with Salted Toffee



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Day of the Week Buffet

FAR-EASTERN INFLUENCES

68 per guest | Minimum Order of 50 Guests, Coffee, Decaffeinated and Hot Herbal Tea

Composed Salads

Mélange of Cut Field Lettuce, Mixed Chopped Cabbage and Baby Kale, Overnight Tomatoes, Shaved Red Onions, Salad Topper Mix Nuts and Dried Fruits, Feta Cheese Crumbles, Healthy Baked Flat Bread Croutons served with House Made Local Honey Mustard Dressing

Poached Green Beans, Lemon Basted Bay Shrimp, Harvest Potatoes with Fennel, Red Bell Peppers, Mild Imported Olives and Hard Cooked Eggs with House Made Grilled Vine Ripe Tomato Dressing with Extra Virgin Olive Oil, Sea Salt and Cracked Black Pepper

Grilled Cubed Paneer Indian Cheese, Tender English Peas, Turmeric Cauliflower, Cherry Tomato Halves with Coriander Ginger Roasted Garlic Infused Dressing

Sandwiches

Mini Curried Shrimp & Chick Pea and Cucumber Salad with Shaved Iceberg Lettuce and Chopped Tomatoes on Mini Croissant

New Korean

Korean Char-Grilled and Sliced Angus Beef Bibimbap Station Napa Kim Chi, Fresh Raw Spinach, White Bean Sprouts, Soy Chopped Griddled Eggs Raw Shaved Carrot, Sesame and Green Onion Sauce, Steamed Long Grain Rice, Toasted Sesame Seeds and Korean Red Pepper Sauce (Gochujang) Served in Medium Size Take Out Boxes

Street Food Cart

Sharma Style Middle Eastern Spiced Chicken, Shaved Natural Chicken, Romaine Lettuce, Chopped Hot House Tomatoes, House Creamy Tzatziki White Sauce, Spicy Fire Roasted Red Sauce with Foil Wrapped Warm Pita Bread, New York Halal Style Rice with Turmeric, Cumin, Paprika and Garlic

Make Your Own Falafel on Pita for Vegan and Vegetarian Guests, Garden Vegetables, Seared Baby Bok Choy, Braised Baby Slim Carrots, Mixed Wild Mushrooms, Shelled Soy Beans, Garbanzo Beans, Crispy Roasted Brussel Sprouts

Sweeter Side

Mango Lasso Yogurt Parfait

Miniature Glazed Lemon Cakes

Pineapple & Coconut Trifles



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Lunch Buffet

GOURMET DELI STYLE

57 per guest | Minimum Order of 50 Guests, Coffee, Decaffeinated and Hot Herbal Tea

Garden Composed Salad

Make Your Own Upscale Salad Bar, House Cut Greens, Fried Peas, Pickled Beets, Roasted Carrot Slices, Diced Cucumbers, Sliced Black Olives, Grated Cheddar Cheese, Selected Simmered Beans, House Baked Croutons with Homemade Blue Cheese and 1000 Island Dressing

New Jersey Style Green Creamy Classic Deli Coleslaw with Polish Mustard, Sour Cream and Mayo, and a Touch of Sugar and Worcestershire Sauce

California Bistro Roasted Red Potato Salad, Crisp Bacon, Half Cherry Tomatoes, Fresh Cubes of Avocado, Hand Torn Basil, Green Onions, Cracked Black Pepper and Sea Salt Finished with Red Wine Vinegar and Extra Virgin Olive Oil

American Macaroni Salad, Diced Celery, Fine Cut Red Onions, Fresh Chopped Parsley, Chopped Ripe Tomatoes, Hard Cooked Eggs in Our House Blended Dressing with Deli Mustard, Mayonnaise and Pickle Relish

Sandwiches

Marinated Heirloom Ugly Ripe Tomatoes, Spicy Rocket Lettuce, Local Made Creamy Mozzarella Cheese, House Nut Free Roasted Garlic Pesto Sauce on Fresh Sour Dough Kaiser Roll

Harvest Time Roasted Smoked Deli Turkey, Toasted and Candied Pecans, Butter Lettuce with Cranberry Mayo on Parker House roll

Boars Head Black Forrest Ham, Creamy Muenster Cheese, Shaved Iceberg Lettuce, Tomatoes and Thin Sliced Red Onions on French Baguette with Creamy Herb Mayo

Make Your Own Braised Short Rib Philly Cheese, Petite Italian Rolls, Creamy Cheese Sauce, Grilled Peppers and Onions

Panni Pressed Sliced Lemon Chicken, Imported Prosciutto Ham, Zucchini Slaw, Sliced Smoked Mozzarella Cheese Between Warm Bread

Sandwich Accoutrement to Include Kosher Style Pickles, Mixed Olive Salad, Array of Pickled Peppers and Vegetables, Horseradish, Deli Mustard, Dijon Mustard and Creole Style Mustard, Double Egg Mayonnaise, Bags of Kettle Cooked Potato and Healthy Vegetable Chips

Deli Desserts

Cookie & Cream Oreo Cupcakes

Vegan from Scratch Chocolate Chip Cookies

Peanut Butter Pie

Make Your Own Strawberry Shortcakes

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Lunch Buffet

BROWN BAG TO GO LUNCH

48 per guest | Minimum Order of 50 Guests, Coffee, Decaffeinated and Hot Herbal Tea

Sandwiches (select three)

Smoked Deli Turkey, Aged Swiss Cheese, Butter Lettuce, Vine Ripe Tomato on Whole Grain Wheat Kaiser Roll

Tavern Ham, Wisconsin Cheddar, Butter Lettuce and Vine Ripe Tomato on Salted Pretzel Roll

Colorado Spiced House Roast Beef, Creamy Boursin Spread, Boston Butter Lettuce, Vine Ripe Tomato on a French Baguette

South Street Hoagie with Tavern Ham, Cotto Salami, Genoa Salami, Aged Provolone, Shaved Crisp Lettuce, Pickled White Onions and Sliced Tomatoes with Italian Dressing

Creamy Rotisserie Curried Chicken Salad on Butter Challah Roll, Boston Butter Lettuce, Vine Ripe Tomato

Moroccan Style Roasted Vegetables with Tiny Couscous, Field Greens, Fresh Chopped Tomatoes and Creamy Raita Sauce on a Whole Wheat Tortilla Wrap

Char-Grilled Seasonal and Sustainable Local Vegetables, Oven Roasted Tomatoes, Crisp Romaine Lettuce, Balsamic

Composed House Made Salads (select one)

Creamy Southern Style Simmered Potato Salad

Our House Recipe Country Cole Slaw

Petite Penne Pasta Salad with Roasted Red Pepper and Sun Dried Tomato Pesto

Acadian Creole Elbow Macaroni Salad with Trinity of Vegetables and Remoulade Sauce

Healthy Mixed Grilled Roasted Mélange of Vegetables

Market Fresh Fruits (select one)

Red Delicious Apple

Vine Ripe Bananas

Seasonal Pear

Choice of Chips (select one)

Ruffles Ridged Potato Chips

Crispy Kettle Cooked Chips

Choice of Sweet (select one)

Homemade Chocolate Chip Cookie

Creamy Peanut Butter Cookie

Chocolate Chunk Brownies



*Function is designated for a maximum of 90 minutes. A surcharge will be applied for extended service.

Pricing is Exclusive of Tax and Service Charge



Themed Afternoon Breaks

Minimum Order of 25 Guests | Available After 2:00

Back to School Break | 35 per guest

Freshly Baked Large Chocolate Chip Cookies with Pitchers of Ice Cold Milk
Double Fudge Chocolate Brownies with Vanilla Icing
Toasted Almond Crusted Peanut Butter and Granola with Local Honey
Butter Brioche with Concord Grape Preserves, Peanut Butter, Freshly Fried Potato Chips
Chocolate Covered Pretzels
Fresh Lemonade

Sandwich Shoppe Break | Choose 2 | 26 per guest - Choose 3 | 30 per guest - Choose 4 | 34 per guest

Croque Monsieur Imported Ham, Turkey and Swiss Pan Griddle on Rustic Sourdough
Gourmet Grilled Cheese Sandwiches with Homestyle Tomato Soup
Hebrew National All Beef Hot Dogs on a Split Top Roll Served with Prepared Deli Mustard
Char-Broiled Angus Beef Burgers with Extra Melt American Cheese served with Ketchup, Mayo and Mustard
Classic Ryebein Sandwiches, Corned Beef, 1000 Island, Sauerkraut, Swiss Cheese on Old World Rye
Crispy Buttermilk Chicken Cutlet, Classic Coleslaw, Bread and Butter Pickles, BBQ and Ranch on Toasted Garlic Bread
Iced Tea

The Sweet & Salty Break | 29 per guest

Cookie Jars filled with Freshly Baked Cookies
Buttered & Flavored Popcorn
Fruit Salad
Sweet & Unsweetened Iced Tea

Ball Game Break | 36 per guest

Mini All Beef Hot Dogs Served with Prepared Deli Mustard and Pickle Relish
Cheddar and Butter Flavored Popcorns
Raisinettes, Cracker Jack and Whole Roasted Peanuts
Jumbo Pretzel Sticks with Prepared Deli Mustard
Assorted Ice Cream Specialty Bars
Fresh Lemonade

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Themed Afternoon Breaks

| Minimum Order of 25 Guests | Available After 2:00 pm

Recharge | 35 per guest

Guacamole, Artichoke Spinach Dips and Salsa
Tri Colored Pepper, Fresh Carrot, and Celery Sticks
Crispy Tortilla Chips and Soft Pitas
Pineapple, Melon and Apples
Fresh Lemonade and Sparkling Flavored Water

R&R | 35 per guest

Celery and Carrot Dippers for Peanut Butter and Ranch Dipping Sauce
Mini Peanut Butter and Grape Jelly Sandwich
Jumbo Chocolate Chip Cookies
Orange Dream Icicle
Fresh Pink Lemonade

Citrus | 35 per guest

Orange- Mango Granola Yogurt Parfait
Key Lime Tartlet
Glazed Orange Scones
Citrus Trail Mix to Include Gourmet Granola, Yogurt Covered Raisins, Chocolate Covered Almonds, Dried Kiwi, Pineapple and Papaya Fruit
Bunch of Florida Banana
Infused Citrus Water

Smoothie Break | 30 per guest

Green King- Banana, Strawberry, Kale, Almond Milk
Mega Mango- Mango, Pineapple, Orange Juice
Berry Perfection- Strawberry, Blackberry, Blueberry, Banana
Homemade Pound Cake, Whipped Cream
Coffee, Decaffeinated and Hot Herbal Tea

Vintage Soda and Candy Shoppe Break | 28 per guest

Throwback Bottles Root Beer, Cream, Orange, Lemon-Lime, Cola and Ginger Ale, Swedish Fish, Penny Candy, Mini Peanut Butter Cups, M&M'S, Peppermint Patties, Cracked Pieces of Almond Chocolate Bars, Milk Duds, Gummy Worms and Tootsie Rolls

Popcorn Cinema | 30 per guest | Select Two

Freshly Popped popcorn tossed with Gourmet Ingredients
Bowtie Pretzels, Peanut M&M's
Dried Fruit, and Yogurt Covered Raisins
Banana Chips, Nestle Chocolate Buncha Crunch
Selection of Assorted Häagen Daz Ice Cream Novelty Bars
Fresh Lemonade

Energize | 38 per guest

Black Bean & Red Pepper Hummus
Traditional Olive Tapenade
Cucumber Dill Tzatziki
Baked Pita, Tortilla Chips, Gluten Free Cracker and Mini French Baguette
Grape Tomato, Low Fat Mozzarella Bocconcini with olives
Minted Watermelon Salad
Cucumber Water Aqua Fresca and Sparkling Flavored Water

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Reception Hors d'oeuvres | Minimum Order of 50 Pieces per Selection

COLD OFFERINGS

- Skewer of Antipasto Meats, Cheese and Vegetables | **7.50**
- Vine Ripe Melon with Prosciutto Ham, Balsamic Cream | **7.50**
- Sushi Rice with Tender Shrimp, Creamy Sesame Sauce | **8.50**
- Low Country Shrimp Salad on Mini Kaiser Roll | **7.75**
- Thai Spiced Chilled Shrimp, Crushed Peanut Sauce | **8.50**
- Angus Beef and Asparagus Crunch Vegetables with Hoisin | **8.00**
- Bistro Roast Tomato, Fresh Mozzarella and Basil | **7.50**
- Baby Gourmet BLT, Smoked Bacon, Tomato, Romaine, Mayo | **7.50**
- Southern Pimento Cheese, English Cucumber on Micro Butter Loaf | **7.50**
- Roasted Pear, Iowa Cave Aged Blue Cheese, Spicy Rocket Lettuce | **7.50**

HOT OFFERINGS

- Crispy Coconut Shrimp Stick with Spicy Citrus Compote | **8.50**
- Buttermilk Fried Chicken Skewer with Ranch Dressing | **7.50**
- Bronzed Eastern Shore Crab Cake with Smoked Tomato | **8.50**
- Scallops Wrapped in Country Bacon, Black Pepper Honey | **8.00**
- Mini Cuban Cigar Spring Rolls | **7.50**
- Horseradish Crusted Beef Brochette Creamy Chantilly | **8.00**
- Crispy Vegetable Spring Roll | **7.50**
- Artichoke Beignets | **7.50**
- Tuscan Chicken with Parmesan Crust Pomodoro | **7.50**
- Honey Sriracha Chicken Meatballs | **7.50**
- Candied Fuji Apple Pork Belly | **7.50**



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Reception Stations | One order is equivalent to one guest.

Domestic and Imported Cheese Boards | 24 per order | minimum order of 10

Country Style Display of Regional and International Select Cheeses, Dried and Fresh Fruits with Assorted Nuts, Berries, Jams, Jellies and Preserves, Freshly Baked European Style Breads and Brick Oven Flatbread Crackers

Modern Vegetables Les Crudités | 22 per order | minimum order of 10

Cast Iron Skillet Presentation of Roasted Blanched, Raw, Grilled and Pickled Selection of Farmers Market Vegetables, Green Goddess Ranch Dipping Sauce and Caramelized Three Onion Dressing

Old World Butcher Delicatessen Block | 28 per order | minimum order of 25 order

Giers of Sarasota Landjaeger, Summer Sausage, Shaved Parma Ham, Mortadella, Palacios Chorizo Sausage, Pepperoni Wedges, Genoa Salami and Country Style Pates, Cubes of Parmesan, Aged Cheddar and Creamy Style Cheese, Assorted Pickled Vegetables to Include Cornichon, Kosher Pickles, Giardiniera and Parma Ham, Stuffed Cherry Peppers Served with Sliced Artisanal Breads

Italian Antipasto | 29 per order | minimum order of 25 order

Mixed Vegetable and Cheese Antipasto Salad with Provolone and Parmesan Cheese, Paddle Boards of Selected Imported Cured and Smoked Italian Meats, Citrus and Mixed Olive Salad, Heirloom Tomato and Fresh Mozzarella Stacks, Warm Sheets of Romano Tomato Cheese, Focaccia, Grilled Mild Italian Sausages, Crushed Pomodoro Sauce, Griddled Peppers and Onions

***Korean Fried Chicken Wok Station | 30 per order | minimum order of 25 order**

Crispy Fried Natural Chicken Wings in Rice Flour Mix, Glazed with Spicy Korean BBQ Sauce, Served Over Simple Sesame Noodle Salad

Steak-House Style Carved Prime Rib | 950 dollars | serves 50

Angus Boneless Herb Slow Roasted Prime Rib, House Cottage Fries with Bacon Lardon with House Light Herb Au Jus

***Loaded Mac-N-Cheese Station | 26 per order | minimum order of 25 orders**

Gemelli Pasta, Bronze Cut Macaroni, Lobster, English Peas, Bacon Lardon, Fresh Tomatoes, Butter Toasted Brioche Bread crumbs, Finished with White Truffle Oil

Spanish Tapas Bar | 38 per order | minimum order of 25 order

Barcelona Style Meatballs, Patatas Bravas Potato Wedges, Cured Sausages and Charcuterie Board, Pickled Olives and Peppers, Serrano Ham with Sourdough Bread, Spanish Cheese Plate, Vegetable Empanadas Displayed on Skillets and Small Boards

Bronze Cut Imported Pasta Studio | 38 per order | minimum order of 25 order | Chef Attendant Required

Weekly Selection of Dual Hand Picked and Procured Bronze Cut Italian Pasta Gentile and Rustic Brand Imported Directly from Italy, Choose Two Selections from Below

- Die Cut Pasta A La Carbonara, Diced and Rendered Pancetta Bacon, Smoked Speck, Green Peas, 24 Month Aged Parmesan Liaison Creamy Egg Sauce with Fresh Parsley and Black Pepper
- Long Noodle Air Dried Pasta, Wilted Spinach, Oven Roasted Tomatoes, Fire Roasted Rock Shrimp with Lemon, Oregano Scampi Sauce
- Three Cheese Ravioli of the Season, Classic Brooklyn Style Red Sauce, Mozzarella Morsels, Torn Basil and Extra Virgin Olive Oil
- Sicilian Pearl Toasted Fregola, Braised Angus Beef, Fava Beans, Butternut Squash, Cipollini Onions, Finished with Dolce Blue Gorgonzola Cheese

*175 per Chef Attendant | One Attendant per 150 Guests

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Reception Stations

Irish Heaven | 28 per order | minimum order of 25

Tater Tots, Steak Fries and Baked Potatoes

Sour Cream, Chives, Bacon Bites, Jalapeno Peppers, Scallions, Frizzled Leeks, Tomato Marmalade, Dublin Cheddar Cheese Sauce, Heinz Ketchup, Ground Pepper

Late Night Sliders | 108 per dozen | select 2 | minimum order of 2 dozen

Chicken Tender Slider, Sriracha Mayonnaise, Cole Slaw

Traditional Beef Slider, Vermont Cheddar Cheese, Crispy Smoked Bacon

Pulled Pork Slider, Carolina BBQ Sauce

Grouper Nugget Slider, Darren Sauce

Classic Reuben, Citrus Aioli

Grilled Cheese, Jack, Cheddar, Boursin

Farmers Market Salad Display | 29 per order | minimum order of 25

Build Your Own Farm Fresh Greens, Romaine Hearts, Baby Spinach

Local Farm to Table Sides

Candied Walnuts, Honey Chipotle Pecans

Carrot Curls, Heirloom Cherry Tomatoes, Cucumber, Strawberries and Dried Cranberries

Smoked Bacon Bites, Herb Croutons

Blue Cheese Crumbles, Feta Cheese, Shaved Parmesan

House Made Dressings

Avocado Bar | 44 per order | minimum order of 25

Fresh Haas Avocados and Toppings to Include Rock Shrimp, Crab Salad,

Bacon, Corn Salsa, Red Onion, Diced Jalapeno, Lemon and Limes,

Crispy Chickpeas, Diced Peppers, Tortilla Strips and Black Beans

Artisanal Flatbread Pizza Station | 28 per order | minimum order of 25 order

Creamy Mozzarella Cheese, Crushed Tomato Sauce with Torn Basil and Grated Reggiano Cheese, First Press Oil

Stick-Chopped Pepperoni, Pomodoro Sauce, Aged Provolone and Fresh Parsley, California Olive Oil

Wild Mushrooms, Artichokes, Oven Roasted Tomatoes and Fennel with Fontina Cheese and Extra Virgin Olive Oil



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Reception Stations

****Baja Style Sustainable Fish and Tofu Taco Station | 30 per order | minimum order of 25 order**

Charcoal Grilled Sides of Gulf or Atlantic Local Caught Fish, Flaked to Order with Crispy Spicy Tofu, Classic Cabbage Slaw, Mixed Grilled Mango and Tomato Salad, Shaved Iceberg Lettuce, Cool Black Bean Salad, Pico De Gallo Cilantro Ranch Dressing

Japanese Sushi Station | 48 per guests | minimum order of 25 order| 5 pieces per order

To Include Crab, Tuna, Salmon and Vegetarian Rolls, Shrimp, Salmon and Tuna Nigiri and Our Sushi Chef's Selection of Freshly Selected Sliced Sashimi, Served with Small Bottles of Regular and Light Soy Sauce, Pickled Ginger and Spicy Wasabi with Chop Sticks and Chop Stick Holders for The Beginner

Classic Seafood Displayed on Ice | price per piece | minimum order of 75

East Coast Blue Pointe or Seasonal Deep Water Oysters with Sauce Mignonette, Classic Cocktail, Tobacco Hot Sauce, Horseradish Lemon Wedges and Fresh Export Crackers | **9 dollars**

Old Bay and Lemon Shrimp Cocktail with Classic Cocktail Sauce, Melted Butter and Lemon Wedges | **8 dollars | recommended 3 per guest**

Jumbo Old Bay and Lemon Shrimp Cocktail with Classic Cocktail Sauce, Melted Butter and Lemon Wedges | **9 dollars | recommended 3 per guest**

Freshly Cracked Alaskan Snow Crab Claws with Cocktail and Remoulade Sauces | **Market Price**

Bering Strait Alaskan Crab Legs | **Market Price**

Kettle Simmered Maine ½ Lobster Tails | **Market Price**

South Floridian Cracked Jumbo Stone Crab Claws | **Market Availability and Market Price**



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Reception Stations

***Butcher Block Carvery Boards** | Meat Portions are Based on Six Ounces per Guest
Roasted Garlic and Herb Crusted New York Sirloin of Beef, Sea Salt and Butter Rolls with Creamed Horseradish and Natural Pan Gravy Jus (serves 30) | **650 dollars**

Vermont Butter and Simply Seasoned Bronzed Whole Turkey, Gingered Cranberry Compote, Buttered Carving Rolls and Herb Mayonnaise (serves 35) | **525 dollars**

Slow Roasted Porchetta Roasted Warm Tomato Salad with Focaccia Cubes, Fennel and Olives (serves 60) | **750 dollars**

Heritage Roasted Bone in Pork Loin, Bavarian Noodle Salad Normandy Style Apple Glaze (serves 50) | **575 dollars**

Bone in Tomahawk Carved to Order Angus Prime Rib, Three Onion Polenta, Italian Steak House Sauce (serves 40) | **900 dollars**

Wild Mushroom Crusted Atlantic Salmon, Stewed White Bean Cassoulet Topped with Lemon Butter (serves 40) | **575 dollars**

Kentucky Bourbon and Ginger Glaze Bone-In Pit Ham, Skillet Custard Potatoes, Butter Lima Bean Salad and Spicy Creole Mustard (serves 60) | **700 dollars**

Whole Roasted Side of Local and Sustainable Floridian Fish, Cherry Tomato, Asparagus and Orange Segment Salad with Lemon Olive Oil (serves 30) | **675 dollars**

Wild Herb, Wild Mushroom and Caramelized Onion Crusted Angus Beef Tenderloin, Triple Butter Pommes Puree, Sauce Bordelaise (serves 20) | **650 dollars**

Sides | price per order

Buttermilk Whipped Potato Puree | **7 dollars**

Cassoulet of Wild Rice | **7 dollars**

Healthy Quinoa Salad | **7.25 dollars**

Mélange of Local Select Vegetables | **6 dollars**

White Cheddar Macaroni and Cheese | **7.25 dollars**

Au Gratin Potato | **8 dollars**



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Reception Stations

****Build Your Own American Street Food Fare Receptions | 80 per guest | minimum order of 50 guests | Select 4 Items - 1 Server Attendant Required Per Station**

Trenton New Jersey Style Tomato Pies, The Sauce Last, Crushed Pizzeria Tomato, Fresh Garlic and Fennel Griddle Sausage Served with Dry Oregano and Crushed Red Peppers with Grated Parmesan Cheese, Boardwalk Fries with Ketchup

Southern Style Buttermilk Chicken on Garlic Texas Toast with Creamy Cole Slaw, Ranch and BBQ Sauce Topped with Bread and Butter Pickles and Tobacco Onions, Spicy Baked Beans

New York Style Hot Dogs, Hebrew National All Beef Franks, Barrel Cured Sauerkraut, Prepared Deli Style Mustard, Pickle Relish and Crinkle Cut House Fries

California Burger, Char-Seared Beef Patty, Minced Onions, Ketchup, Yellow Mustard, Shredded Iceberg Lettuce on a Burger Bun, Kettle Cooked BBQ Potato Chips

Classic Buffalo Wings Done the Old Fashioned Way, Fresh Fried Chicken Wings, Texas Pete's and Frank's Red Hot Sauce and Butter Mix, Celery and Carrot Sticks with American Style Blue Cheese Dressing, Niagara Curly Fries

Our Signature Sweet Tea and Buttermilk Marinated Louisiana Spicy Fried Chicken Served in Baskets with Mardi Gras Red Beans and Rice, Tabasco Louisiana and Crystal Hot Sauces

Authentic Cuban Sandwiches, Fresh Cuban Bread, Mojo Roasted Pork Loin, Tavern Ham, Swiss Cheese, Plank Cut Pickles on Butter Griddle Bread, Crispy Plantain Chips

Eastern Maryland Shore Back Fin Crab Cakes, Century Old Recipe and Bronzed in Wood Fire Oven, Served on Soft Parker House Rolls with Creamy Corn and Tomato Salad with Butter Lettuce

Frisco Style Split Roasted Lemon Scampi Chicken Quarters, Our Take on Rice-a-Roni Wild Rice Casserole and Lemon Chicken Jus



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Dessert Stations | Minimum Order of 25 Guests

*French Quarter Bananas Foster Station

½ Banana, Cooked to Order with Dark Barrel Rums, French Butter and Dairy Cream, Served with Creamy Vanilla Ice Cream | **20 dollars per guest**

French Pastry Grand Finales

Variety of Delicately Prepared Cakes, Custards and Mini Pastries | **25 dollars per guest**

A La Mode Station

Our House Made Cakes and Pies Served A La Mode with Chocolate and Vanilla Ice Cream, House Made Cinnamon Sticky Buns, Black Forest German Chocolate Cake, Skillet Apple Cobbler, Caramelized Peach Tart, Served with Chocolate, Caramel and Nutella | **20 per guest**

Artesian House Baked Pies

Include Key Lime with Graham Cracker Crust, Deep Dish Apple with Cinnamon Streusel, Southern Style Pecan and Tropical Banana Crème Pie, Artfully in a Tier Display | **16 dollars per guest**

Stoneware Baked Crème Brulee

Simple Custard Mixtures Include Tahitian Vanilla, Rich Milk Chocolate and Valencia Orange | **15 dollars per guest**

Cocktail Desserts

Include Pina Colada Island Rum with Coconut Mousse, Strawberry with Lemon Vodka and Strawberry Mousse, Jack and Coke Jack Daniels Reserve and Cola Infused Mousse with Cherries | **17 dollars per guest**

Modern Fruit Fondue Station

Cubed Vanilla Sponge Cake, Whole Stem Strawberries, Chunks of Pineapple, Served with Whipped Vanilla Cream, Warm Swiss Chocolate Fondue | **20 dollars per guest**



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Dinner Buffets

Minimum Order of 50 Guests, Coffee, Decaffeinated and Hot Herbal Tea

AMERICAN STANDARDS | 125 per guest

Starters

Rich Manhattan Clam Chowder with Celery, Onions, Carrots, Holland Peppers and Rustic Cut Potatoes, Thick Tomato Broth Finished With Fresh Cilantro and Parsley Served with Export Soda Crackers

Steak-House Iceberg Lettuce Wedges, Mixed English Cucumber and Heirloom Tomato Salad, Crispy Carrot Straws with Sliced Radish, House Baked Brioche Croutons, Creamy A-1 Blue Cheese Dressing and House Italian Dressing

Our Famous Baked Idaho Potato Salad with Aged Cheddar, Scallions, Nueske Bacon Lardon, Mixed with Garden Ranch Dressing

Classic Southern Style Cole Slaw with Prepared Mustard, Mayonnaise, Sour Cream and Cane Sugar

Platter of Chilled Thick Cut Watermelon with Fresh Limes and Vine Ripe Strawberry

Entrees

Dredged Carolina Sweet Tea and Buttermilk Fried Chicken with Ranch Seasoning Spice and Assorted Hot Sauces

Mesquite Smoked and Pulled Berkshire Pork Shoulder with Crispy Tobacco Onions Served with Skillet Baked Soft Rolls (Server Attendant Required)

Char-Grilled Atlantic Salmon on Baked Wild Rice Casserole with Green Bean Salad Organic Dried Fruits and Lemon Olive Oil

Accompaniments

Butter and Chive Simmered Whole Sweet Corn on the Cob Procured from the Freshest Location

Dutch Oven-Style Boston Baked Beans with Apple Wood Bacon and Molasses

Sweets

Chocolate Chunk Brownies

Classic New York Cheese Cake with Strawberry Compote

Assorted House Made Cup Cakes to Include Red Velvet, Chocolate and Vanilla Bean



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Dinner Buffets

Minimum Order of 50 Guests, Coffee, Decaffeinated and Hot Herbal Tea

EUROPEAN EPICUREAN | 140 per guest

Starters

Imported Broad Bean Soup with Braised Artichoke, Vine Ripe Tomato, Lemon Roasted Chicken. Garden Spinach, Roasted Carrots and Finished with Fresh Parmesan Cheese and Parsley

Country French Salad, Wild Cut Field Greens, Hard Cooked Eggs, Marinated Tomatoes, Roasted Yukon Gold Potatoes, Crispy Fried Onions, Apple Wood Smoked Bacon, Fresh Herbs Mixed with Walnut Sherry Dressing

Tender Poached Crevettes of Baby Bay Shrimp Tossed in Classic Cocktail Sauce, Crispy Baby Gem Lettuce, and Fresh Lemon Wedges Served with Carr's Export Crackers in To Go Containers

Array of Rustic Bruschetta, Oven Roasted Tomatoes with Roasted Garlic and Basil, Fresh Buffalo Mozzarella, Roasted Eggplant Mixed with Charcoal Grilled Vegetables, Shaved Parmesan Cheese, Course Chopped Imported Olive Salad, Crumbled Feta Cheese, Grilled Focaccia Bread, Sourdough Loaf and Lavosh Artfully Displayed with Imported and California Olive Oils

Hard Grilled Hearts of Romaine Lettuce, Oil Brushed Croutons, Divina Oven Dried Tomatoes, Grated Parmesan, Creamy Rocca Dressing

Entrees

Bordelaise Braised Angus Beef Short-Ribs, Bias Cut Classic Mirepoix, Parisian Potatoes, Dehydrated Tomato with Fresh Parsley and Pan Sauce

Bell and Evans Whole Lemon and Herb Roasted Chicken Carved To Order, Wild Rice Cassoulet Natural Chicken Jus

Local and Sustainable Pan Roasted Fish, Healthy French Lentil Salad with Classic Lemon Butter and Fresh Chives

Accompaniments

Our House Recipe Alsatian Potato Au Gratin with Yukon Gold Potatoes and Imported High Alp Swiss Cheese

Contorni Plank Cut, Grilled, Roasted and Blanched Vegetables to Compliment the Season Lightly Tossed In Olive Oil and Fine Herbs

Dessert

French Double Chocolate Pudding Served in Large Trifle Glasses Topped with Fresh Raspberries and Whipped Cream

Skillet Cooked Fresh Banana and Vanilla Croissant Bread Pudding with Chocolate Dipping Sauce

Individual Sacher Tortes Served In Classic Fashion

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Dinner Buffets

Minimum Order of 50 Guests, Coffee, Decaffeinated and Hot Herbal Tea
WAY OUT WEST COOK OUT | 150 dollars per guest

Chili Bar

**Mountain High Trio Chili Bar (Server Attendant Required To Ladle Chile)

Hearty Colorado Style Green Berkshire Pork Chili Verde with Cauldron Cooked Beans, Adobo Spice Pork Shoulder, Select Peppers, Onions and Charred Green Tomatoes

Vegetarian Healthy Lentil Chili with Organic Pinto Beans in Aromatic Rich Tomato Gravy with Cumin and Dried Ancho Chile

Classic Style House Ground Angus Beef and Chorizo Chili, Stewed Black Beans, Caramelized Onions Finished With Fresh Cilantro

Chili Bar Condiments to Include, Sour Cream, Aged Cheddar, Chopped Spanish Onions, Sliced Green Onions, Chopped Tomato, Sliced Raw Jalapeño Peppers, Assorted Soda Export Crackers and Crispy Tortilla Strips

Salads

Sierra Nevada Pale Ale and Mirepoix Infused Roasted Wild Mushroom Salad with Lemon Parsley and topped with Toasted Oatmeal

Cattle Country Hearty Cut Heirloom Potato and Grilled Vegetable Salad with Gigantic Beans and Hard Roasted Corn and Dry Tomatoes

*Assorted Big Sky Lettuce Wedges, Cave Aged Blue Cheese Chunks, Thick Sliced Whole Roasted Carrots, Mixed Beet Root Salad with Fresh Dill, House Whole Wheat and Organic Oat Croutons, and Our Signature Creamy House Dressing

Entrees

*Foil Baked Sides of Natural Salmon, Grilled Leek, Purple Potato and Tomato Salsa Lemon Nage (Presented Campfire Style)

*Denver-Cut Aged and Coal Seared Sirloin Steaks Carved To Order, Ranchero Gravy, Served with Crispy Skillet Cottage Fries

*Santa Fe Spice Adobo Style Natural Whole Chicken, Blueberry, Chokecherry and Cranberry Relish Cast Iron Hatch Chile Corn Bread

Potager Cultivated Mélange of Seasonal Vegetables with Fresh Lemon, Apple and Parsley

Sweets

*Mile-High Carrot Cake Carved To Order with Fresh Whipped Cream and Toasted Walnuts Maple Sugar Drizzle

South Western Style Flan with Condensed Milk and Vanilla Bean, Hint of Chile

Bing Cherry Topped Cheese Cake with Crushed Almond

*175 per Chef Attendant | One Attendant per 150 Guests

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Dinner Buffets

Minimum Order of 50 Guests, Coffee, Decaffeinated and Hot Herbal Tea

ALL YOUR FAVORITES | 125 per guest

Starters

Creamy Oven Roasted Plum Tomato Bisque finished with Roasted Red Peppers accompanied by Double Stack American Grilled Cheese Sandwiches on Country Loaf

**Brown Derby Style Cobb Salad Station Mixed To Order, Crispy Lettuce, Tomato Wedges, 1/2 Cut Hard Eggs, Bacon Strips, Lemon Grilled Natural Sliced Chicken, Hass Avocado, Cilantro Ranch Dressing

Natural Shape Bakery Fresh Flat Bread on Semolina Dough, Roman Style with Creamy Mozzarella, Basil and Chopped Smoked Tomato Sauce

Class Shrimp Cocktail, Simmered Cocktail Shrimp, Lemon Wedges, Cocktail Sauce, Served on Ice (3 pieces per person)

Entrees

**Build Your Own Gourmet Burger, To Include Angus Beef Patties and Garden Veggie Patties, Char-Grilled, Worcestershire Broth with Hearth Baked Brioche Rolls, Toppings To Include, Ribbon Cut Lettuce, Thick Cut Tomato Stacks, Caramelized Hand Diced Vidalia Onion, Double Cut Creamy American Cheese, Bread and Butter Pickles, Hunts Ketchup, Deli Prepared Mustard, and Creamy Mayonnaise

Crispy Parmesan Grilled and Fried Chicken Wings, Natural Chicken Wings and Drummettes, Tossed in Classic Buffalo Sauce, Roasted Garlic, Parsley and Hand Crumble Parmesan

Straight Forward Grilled Mahi-Mahi Sandwich, Ripped Lettuce, Beef Steak Tomatoes, Sliced Onions with House Tartar Sauce on Bakery Fresh Burger Buns

Sides

Cast Iron Pan Cooked Mac-And Cheese Au Gratin with Velveeta, American, Cheddar and Mozzarella Cheese, Cheez-Its Crumble

Dessert

Creamy Banana Rice Pudding with Vanilla, Toasted Cinnamon and Nutmeg

Freshly Baked Jumbo Chocolate Chip Cookies Served on Trays with Ice Cold Whole Milk

Our Pastry Chefs Selection of a Trio of Mini Finales

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Plated Dinner

Chilled Appetizer | Select One

Cluster of Skewer Poached Gulf Shrimp Cocktail, Lemon Half, Romaine Slice, Signature Black Pepper Cocktail Sauce | 20 dollars per guest

Lightly Hot Smoked Atlantic Salmon, Local Mélange of Seasonal Contorni Vegetables and English Pea Salad | 19 dollars per guest

Half Roasted Heirloom Tomato, Fresh Wedge of Local Mozzarella Cheese, Basil Leaf, Roasted Garlic, Extra Virgin Olive Oil | 18 dollars per guest

Traditional Hummus, Oven Roasted Cherry Tomatoes, Butter Lettuce and Mini Pita Stack | 18 dollars per guest

Hot Appetizer Selections | Select One

Pan Roasted Diver Scallops, Ginger Carrot Emulsion, Bok Choy Slaw, Toasted Sesame Seed and Oil | 20 dollars per guest

Butter Baked Chesapeake Style Lump Crab Cake, Roasted Corn Salsa, Charred Tomato Relish on Corn Husk | 23 dollars per guest

Ratatouille Florida Grouper, Provençal Vegetables, Light Crust, Cannelloni Bean Puree, Lemon Butter | 23 dollars per guest

Pressed Roasted Vegetables, Crispy Polenta Cake, Roasted Red Pepper Au Jus | 18 dollars guest

Plated Soup Selections | Select One (Ladled Table Side by Our Award Winning Service Team)

Le-Bec Fin Inspired Cream Bisque of Maine Lobster, with Arborio Rice, Aged Cognac, Fennel and Tarragon Puff Pastry Stick | 16 dollars per guest

Wild Mushroom Chowder with Yukon Potatoes, Braised Baby Leeks, And Organic Carrots, Sourdough Croutons | 14 dollars per guest

Salad Selections | Select One

Steak-House Wedge, Baby Iceberg, Roasted Carrots, Skewer Cooked Cherry Tomatoes, Pickled Cucumber, Thick Cut Grilled Red Onions, Smoked Berkshire Bacon, Green Goddess Ranch Dressing | 10 dollars per guest

Seasonal Roasted Pear, Layered Locally Picked Field Greens, Iowa Cave Aged Blue Cheese Brule, Crispy Walnut Tullie, Riesling and Champagne Vinaigrette | 10 dollars per guest

Butter Lettuce Stack, Marcona Almond Crusted Il de France Imported Brie, Fresh Raspberries Toasted Walnut and Sherry Vinaigrette | 12 dollars per guest

Our Take on Caesar, Bias Sliced and Wedged Romaine Lettuce on Grilled Garlic Bread Stick, Overnight Roasted Tomatoes, Peeler Shaved Parmesan, Our House Made Caesar Dressing | 12 dollars per guest

Daily Inspired Antipasto Salad of the Season, Array of Imported Italian Meats and Cheese, Fresh and Pickled Vegetables with House Cut Greens, Creamy Italian Dressing | 15 dollars per guest

*Function is designated for a maximum of 90 minutes. A surcharge will be applied for extended service.

Pricing is Exclusive of Tax and Service Charge



Plated Dinner

Dessert, Coffee, Decaffeinated and Hot Herbal Tea Served on Request

Plated Entrée Selections | Select One

Bell and Evans Natural Chicken Breast, Roasted Garlic Crust with Parsley, Puree of Idaho Potato with Sea Salt, Collage of Local and Seasonal Potager Vegetables, Toy Box Tomato Confit, Cabernet Jus | **85 dollars per guest**

Forest Mushroom Lancaster Country Chicken Breast, Creamy Chevre Cheese Polenta, Blanched Florida Green Beans, Blistered Plum Tomatoes Lemon Chicken Pan Sauce | **85 dollars per guest**

Mirepoix and Truffle Crusted Angus Braised Beef Short Rib, Skillet Custard Yukon Potatoes, Mélange of Vegetable with Fava Bean and Pearl Onions, Copper Kettle Bordelaise Sauce | **90 dollars per guest**

Six Ounce Filet of Center Cut Angus Beef, Double Butter Whipped Potatoes, Warm Seven Vegetables Salad with Olive Oil and Lemon, Cippolini Onion and Shiraz Reduction | **98 dollars per guest**

Sustainable Wood Fired Salmon Filet, Creamy Saffron Potato Risotto with English Peas, Fresh Tomato and Caramelized Onions, on Lightly Cooked Kale and Spinach, Tomato and Chive Salad with Lemon Butter **88 dollars per guest**

Charcoal Grilled Local Sustainable Floridian Fish, Tuscan Stewed Broad Beans, Contorni of Wild Cultivated Vegetables, Extra Virgin Olive Oil | **85 dollars per guest**

Duet Entrée Selections | Select One

Forrest Mushroom Crusted Filet of Beef Paired with Roasted Garlic and Parmesan Tiger Shrimp, Butter Whipped Potatoes, Local Vegetable, Sauce Bordelaise | 125 dollars per person

Herb Topped Natural Chicken Paired with Burgundy Braised Angus Beef Short Rib, Savoyard Potatoes, Carrot, Asparagus, Haricot Verts, Oven Roasted Tomatoes, Natural Pan Jus | 120 dollars per person

Plated Dessert Selections | Select One

Our Classic Vanilla New York Cheese Cake, Fresh Local Strawberry Compote, Copper Bowl Whipped Cream

Olive Oil Cake, Macerated Strawberry, Whipped Mascarpone Truffle

Triple Layer Chocolate Cake, With Dark Chocolate Icing Served with Creamy Vanilla Sauce and Raspberry

Austrian Style Double Chocolate Torte, Whipped Chocolate Mousse, Mixed Berry Ganache

Raspberry and White Chocolate Brûlée Cheese Cake with Harvest Orange Sauce

Our Big Key Lime Pie, Graham Cracker Crust and Freshly Whipped Cream

Chocolate and Peanut Butter Pie with Toasted Nuts and Coco Cream

Dessert Cupcake Trio, Vanilla, Chocolate and Red Velvet with Signature Icings

*Function is designated for a maximum of 90 minutes. A surcharge will be applied for extended service.

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Bar and Beverage Services

	Host Bar	Cash Bar
Blue Brands Smirnoff, New Amsterdam, Myer's Platinum Sauza 100% Blue Agave Silver, Jim Beam, Canadian Club, J&B,	9.25	11.50
Gold Brands Absolut, Tanqueray, Bacardi Superior, 1800 silver, Jack Daniel's, Bulleit Rye, Dewar's 12 Year	10.50	12.50
Diamond Brands Tito's, Hendrick's, Atlantico Platino, Casamigos Blanco, Knob Creek, Jameson, Glenmorangie Original 10 Year	12.50	14.50
Domestic Beer	7.50	9.00
Specialty Imported	8.50	11.00
Wine Tier 1 (Blue) Blue Brands: Sparkling – Wycliff Brut, CA Chardonnay – Proverb, CA Cabernet Sauvignon – Proverb, CA	9.25	13.00
Wine Tier 2 (Gold) Gold Brands: Sparkling – Riondo, Prosecco Spumante DOC, Italy Chardonnay – Greystone, CA Cabernet Sauvignon – Greystone, CA	10.50	14.75
Wine Tier 3 (Diamond) Diamond Brands: Sparkling – Domaine Ste. Michelle Brut, Columbia Valley, WA Chardonnay – Wente Estate Grown, Livermore Valley, CA Cabernet Sauvignon – Wente Southern Hills, Livermore Valley, CA	12.50	16.00

Timed Cocktail Party

Minimum of 35 Guests | Price Includes Call Brands and Mixers

Blue Brands:		Gold Brands	4 additional per guest
1 Hour	25 per guest	Diamond Brands	7 additional per guest
1.5 Hours	32 per guest		
2 Hours	37 per guest		
3 Hours	42 per guest		

Right Side Up Margarita Station | 14 per order
Strawberry, Mango and Traditional Lime Margaritas

Mixology Station | 16 per drink
Three Artfully Prepared Craft Cocktails

Alcoholic Punch

Bloody Mary	105 per gallon	Rum Punch	105 per gallon
Screwdriver	105 per gallon	Mimosa	90 per gallon

Bar Charges

Bartenders | 175 dollars per bartender

Cash Bars | 30 per hour cashier fee

Pricing is Exclusive of Tax and Service Charge



White Wine List

Chardonnay, Wente Estate Grown, Livermore Valley, CA	62
Chardonnay, Smoketree, Sonoma County, CA	68
Chardonnay, J. Wilkes, Santa Maria Valley, CA	83
Chardonnay, Sonoma-Cutrer Russian Rivera Ranches, Sonoma County, CA	88
Chardonnay, Quilt, Napa Valley, CA	100
Sauvignon Blanc, Starborough, Marlborough, New Zealand	59
Riesling, Chateau Ste. Michelle & Dr. Loosen Eroica, Columbia Valley, WA	83
Riesling, Whispering Angel, Cotes de Provence, France	86
Pinot Grigio, Terlato Family, Colli Orientali del Friuli DOC, Italy	77

Sparkling | Champagne

Domaine Ste. Michelle Brut, Columbia Valley, WA	60
Chandon, Brut Classic, CA	95
étoile Rosé, Carneros, CA	150
Moët & Chandon Imperial Brut, Epernay, France	180
Veuve Clicquot Yellow Label, Reims, France	210
Veuve Clicquot NV Rosé, Reims, France	240
Ruinart Rosé, Reims, France	265
Dom Pérignon, Champagne, France	385

Pricing is Exclusive of Tax and Service Charge



Red Wine List

Cabernet Sauvignon Wente Estate Grown, Livermore Valley, CA	62
Cabernet Sauvignon Oberon by Michael Mondavi, Napa County, CA	83
Cabernet Sauvignon DAOU, Paso Robles, CA	86
Cabernet Sauvignon Conn Creek, Napa Valley, CA	105
Malbec, Bodega Norton Reserva, Mendoza, Argentina	59
Merlot Seven Falls, Cellars, Wahluke Slope, WA	79
Pinot Noir Parker Station, Central Coast, CA	69
Pinot Noir, Meiomi, CA	83
Blend Zaca Mesa Z Cuveé, Santa Ynez, CA	79

Pricing is Exclusive of Tax and Service Charge

Terms and Conditions

All food and beverage served or consumed in guest rooms, suites and function space, due to liability, must be purchased from the Hotel.

If guest rooms or suites are used for hospitality or entertainment, the number of guests attending such functions shall be approved by the management otherwise, in the room(s) being used, the group is limited to persons occupying such room(s) for overnight accommodations.

Persons or guests arranging for meeting or banquet facilities at this resort, which will be used for functions where alcoholic beverages are to be served or consumed, agree to confirm with any restrictions which are or may be imposed by State liquor control, insofar as they affect these premises.

Parties using accommodations or facilities at this resort for hospitality of functions, agree to provide an estimated range of the number of persons anticipated. The management reserves the right to deny entrance to more than the maximum number of persons set forth by the party in its estimated range and to change groups to rooms more suitable in the resort's discretion for the attendance, with notification, if attendance drops or increases.

Management reserves the right to limit the products, wares, musical instruments, etc. selected, shown, demonstrated, or used in its facilities. It is required that the general nature of all products be shown, demonstrated, or used be made known, in advance, to the Event Services and Catering Department.

In the event of impossibility of performance due to strikes, accidents, acts of God or illegality, the resort shall be excused from performance and shall be liable only for repayment of deposit.

Signage: The hotel does not provide any signage. All signs, posters, banners, etc. must meet hotel policy and be approved through our Event and Catering Department.

Deliveries: All deliveries must be arranged through your event/convention coordinator. Space for storage at the resort is limited. Special arrangements must be made with the resort in advance for receiving equipment, goods, displays, or other materials brought to the resort. Failure to do so may result in deliveries being refused.

Pool side functions charge: 100 guests or under – 250 dollar flat fee, above 100 guests – 2 dollar per person (based on setup)

Authorized Signature(s): Approved individuals to sign master account invoices are to be specified no later than 30 days prior to your scheduled arrival.

Guarantees: The attendance must be definitely specified and communicated to the resort by 12:00 noon 72 hours in advance. This number will be considered a guarantee, not subject to reduction. Guarantees for Monday, Tuesday and Wednesday are required by noon the preceding Friday. The resort cannot be responsible for service over (3) percent of the guarantee.

Minimums: There will be a 50 dollar server fee applied for all functions where guarantee is 15 or under. 20% surcharge is applied to food functions where minimum of guests is 25 or under. All food and beverage is subject to applicable sales tax and service charge.

Pricing is Exclusive of Tax and Service Charge