



CONTINENTAL BREAKFAST

The Continental

Chilled Fruit Juice Selections

Bakery Basket to include:

Danish, Croissants and Assorted Muffins

Preserves and Butter

Coffee and Decaffeinated Coffee

International Tea Selections

\$13.00 per Person

The All American

Chilled Fruit Juice Selections

Seasonal Fruit Display

Bakery Basket to include:

Danish, Muffins and Assorted Fruit Breads

Preserves and Butter

Bagels & Cream Cheese

Coffee, Decaffeinated Coffee

International Tea Selections

\$15.00 per Person

Deluxe Continental

Chilled Fruit Juice Selections

Fresh Seasonal Fruit Display

Assorted Cereal & Milk

Individual Yogurts

Bakery Basket to include:

Danish, Croissants and Assorted Muffins

Bagels and Cream Cheese

Preserves and Butter

Coffee, Decaffeinated Coffee

International Tea Selections

\$16.00 per Person

Based on 30 Minutes of Service

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Prices Subject to 21% Service Charge and Applicable Sales Tax- June 2008



PLATED BREAKFAST SELECTIONS

All Selections to Include Orange Juice, Coffee, Decaffeinated Coffee,
Selection of Teas
Bakery Basket with Croissants, Muffins and Danish

Scrambled Eggs

Cheddar Cheese, Fresh Chives
Breakfast Potatoes
Bacon or Sausage
Fresh Fruit
\$12.00 per Person

Omelette

Ham, Cheese or Vegetarian Option
Breakfast Potatoes
Bacon or Sausage
Fresh Fruit
\$14.00 per Person
(Maximum 25 guests)

Petite Filet Mignon with Scrambled Eggs

Breakfast Potatoes
Fresh Fruit
\$18.00 per Person

Eggs Benedict

English Muffin, Poached Eggs, Canadian Bacon,
Hollandaise Sauce
Breakfast Potatoes
Fresh Fruit
\$17.00 per Person



BREAKFAST BUFFET

Assorted Breakfast Pastries, Croissants, Muffins, Danish

Assorted Yogurts, Cereal, Milk

Bagels, Cream Cheese

Scrambled Eggs with Fresh Herbs

Bacon or Ham

Breakfast Potatoes

Chilled Fruit Juice

Freshly Brewed Coffee, Decaffeinated Coffee

International Tea Selection

(Minimum of 30 people)

\$16.00 per Person



BUFFET ENHANCEMENTS

French Toast, Maple Syrup, Powdered Sugar

Waffles, Syrup, Fruit Compote, Whipped Cream

Cheese Blintz, Fruit Topping

Ham and Egg Croissant

Additional \$3.00 per Person, per Item

In-Room Cooking Stations

***Omelettes and Eggs Any Style**

Bacon, Cheddar Cheese, Mushrooms, Tomatoes, Peppers, Onions and Salsa

Canadian Bacon en Croûte

Additional \$5.00 per person, per station

(*Chef Attendant Required - \$85.00)

(1) Chef Attendant Per 100 Guests

Buffet is based on one hour of service

BREAK PACKAGES

All Day Break

The Continental Breakfast

Chilled Fruit Juice Selections
Danish, Croissants and Assorted Muffins
Preserves and Butter
Regular Coffee and Decaffeinated Coffee
International Tea Selection

Mid-Morning Break

Seasonal Sliced Fresh Fruit
Coffee Refresh

Afternoon Break

Assorted Baked Jumbo Cookies
Coffee Refresh
Iced Tea
\$25.00 per Person

*Add Assorted Sodas and Bottled Waters at
\$3.00 each – based on consumption*

Based on thirty minutes of service

SWEET BREAK

Assorted Cookies
Brownies
Blondies
Mini Chocolate Covered Pretzels
Regular and Decaffeinated Coffee
Whole and 2% Milk
\$13.00 per person
(Minimum 20 people)



SPORTS BREAK

Tortilla Chips,
Warm Queso Dip
Energy Bars
Popcorn & Pretzels
Gatorade Drinks
Regular Coffee and Decaffeinated Coffee
11\$ per person
(Minimum 20 people)

HEALTHY BREAK

Fresh Fruit
Vegetable Crudit  Tray
Granola Bars
Regular Coffee and
Decaffeinated Coffee
(Minimum 20 people)
\$11.00 per person

Based on thirty minutes of service



  la Carte Breaks

Regular Coffee and Decaffeinated Coffee	\$55/Gallon
Starbuck's Coffee	\$70/Gallon
International Tea Selections	\$55/Gallon
Chilled Juices: Florida Orange or Grapefruit	\$40/Gallon
Tomato, V-8, Apple, Pineapple, Grape and Cranberry	\$3.50/Each
Hot Chocolate	\$3.50/Each
Iced Tea	\$55/Gallon
Fruit Punch	\$35/Gallon
Lemonade	\$35/Gallon

Assorted Sodas	\$3/Each
Bottled Waters	\$3/Each
Cereal Bars	\$3.50 each
Ice Cream Bars	\$3.50 each
Assorted Individual Bags Dry Snacks	\$3.00/Each
Granola & Candy Bars	\$2.50 each
Mixed Nuts	\$21.00/Pound
Potato Chips	\$10.00/Pound
Jumbo Warm Pretzels, Mustard Sauce	\$34/Dozen
Sliced Fruit Breads	\$35/Dozen
Freshly Baked Jumbo Cookies	\$34/Dozen
Bagels, Cream Cheese, Preserves	\$35/Dozen
Danish, Muffins and Croissants	\$34/Dozen
Chocolate Fudge Brownies	\$34/Dozen
Seasonal Fresh Whole Fruit	\$3/Piece
Individual Yogurts	\$3/Each
Assorted Finger Sandwiches	\$3.50/Each



PLATED LUNCH OPTIONS

Choice of Salad

Garden Salad

Tossed Greens with Cucumbers, Tomatoes, Onions and Mushrooms
Choice of Dressing, Ranch, Bleu Cheese, Italian, Balsamic or Thousand Island

Caesar Salad

Fresh Cut Romaine Lettuce, Parmesan Cheese and Homemade Caesar Dressing

Entrée Selections

Dijon Chicken

Sauvignon Velouté

\$25.00

Fired Grilled Salmon

Lemon Caper Butter
\$26.00

Blackened Mahi-Mahi

Mango Cilantro Salsa
\$26.00

Petit Filet Mignon

Mushroom Bordelaise Sauce
\$29.00

Teriyaki Chicken

Lo Mein Noodles
Stir Fry Vegetables
\$25.00

*Add Marinated Shrimp
Additional \$5.00*

Roasted Pork Loin

Kahlúa Sauce
\$26.00

Penne Pasta

Grilled Chicken, Sun Dried Tomato Sauce
\$24.00

Pasta Primavera

Traditional Pasta Primavera
\$19.00

Entrées include Chef's choice of Starch and Vegetable
Chef's Choice of Dessert

Rolls and Butter
Freshly Brewed Coffee and Ice Water

A \$50.00 service charge will be applied for all plated lunches of 24 people or less.



CHILLED LUNCH

Soup De Jour
Add \$2.00

Caesar Salad

Fresh Cut Romaine Lettuce,
Parmesan Cheese and Homemade Caesar Dressing
\$14.00 per Person
With Chicken...add \$3.00
With Shrimp...add \$6.00

Southwest California Chicken Salad

Marinated and Tossed with Apples and Grapes
and Choice of Dressings
Over Romaine Lettuce and Vine Ripe Tomatoes
\$18.00 per Person

Oriental Napa Chicken Salad

Thinly Shredded Napa Cabbage, Sliced Almonds, Craisins,
Sliced Chicken,
Crunchy Noodles Served with Tossed Sesame Vinaigrette

Freshly Brewed Coffee, Decaffeinated and Ice Water

Chef's Choice of Dessert

Rolls and Butter
\$19.00



THE PARKWAY DELI

Lunch Buffet

Salad

Choice of Two
Seasonal Fresh Fruit Salad
Pesto Pasta Salad
Macaroni Salad

Mixed Floridians Greens and Dressings
Redskin Potato Salad
Cucumber and Tomato Salad

Deli Items

Sliced Roast Beef, Smoked Turkey, Genoa Salami
Honey Cured Ham, Assorted Sliced Cheeses,
Sliced Tomatoes, Onions, Pickles, Peppers and Olives
Traditional Condiments
Assorted Bread and Rolls
Cookies & Brownies

Freshly Brewed Coffee, Decaffeinated and Ice Water
\$ 24.00 per Person

Enhancements

Add Choice of one Hot Sandwich \$4.00
Cuban or Chicken Pesto

Soup Du Jour \$2.00

A Minimum of 20 Required - Based on one hour of service



BLOCK PARTY BBQ

Lunch Buffet

Choice of Two Salads

Cole Slaw
Potato Salad
Garden Salad, Choice of Dressings
Macaroni Salad

Choice of Two

Hamburgers
Hot Dogs
Herb Roasted Chicken

Grilled Chicken with Pineapple BBQ
Honey Crusted Fried Chicken

Choice of Two

Baked Beans
Green Beans and Red Peppers
Buttered Corn
Baked Macaroni and Cheese
Potato Wedges
Corn on the Cob
Roasted Rosemary Potatoes

Dessert

Cookies, Brownies, Blondies

Freshly Brewed Coffee and Ice Water
\$26.00 per Person

Minimum of 30 Required – Based on one hour of service



THE PARKWAY

Lunch Buffet

Salads

Choice of Two

Garden Greens with Assorted Dressings
Farfalle Greek Pasta
Marinated Vine Ripe Tomatoes & Cucumbers
Fresh Fruit Salad
Hearts of Palm
Marinated Artichokes and Mushroom Salad
Oriental and Chicken Vegetable Salad

Choice of Two

Sautéed Chicken with Sun Dried Tomato Sauce
Roasted Breast of Chicken with Asparagus Velouté
Grilled Salmon with Dilled Cream
Grilled Mahi - Mahi with Mandarin Orange Sauce
Roast Pork Loin Adobo with Mojito Sauce
Bourbon Baby Back Ribs
Beef Tips with Burgundy Sauce
Chef's Choice of Vegetable and Starch

Hot Rolls and Butter

Assorted Cakes and Pies

Freshly Brewed Coffee, and Water
\$28.00 per Person

\$7.00 for each additional Entrée – Based on one hour of service



TASTES OF ITALY

Lunch Buffet

Choice of Two

Sautéed Zucchini and Tomato Salad
Farfalle Pasta with Calamata Olives and Feta Cheese
Marinated Antipasto Salad
Caesar Salad with Fresh Grated Parmesan Cheese

Choice of Two

Chicken Piccata in Lemon Caper Sauce
Pan Seared Chicken Gorgonzola
Chicken Parmesan
Grilled Italian Sausage with Peppers and Onions
Grilled Salmon with Citrus Dilled Vinaigrette
Lasagna

Choice of Two

Ratatouille
Sautéed Fresh Vegetables
Bowtie Pasta with Olive Oil and Fresh Herbs
Tri Color Tortellini Alfredo
Herb Risotto

Hot Rolls and Butter
Assorted Italian Desserts

Freshly Brewed Coffee, Decaffeinated and Ice Water
\$29.00 per Person

\$7.00 for each additional entrée – Based on one hour of service



FLORIBBEAN

Lunch Buffet

Choice of Two

Cilantro Marinated Grilled Vegetables
Tomato and Bermuda Onion Salad with Citrus Vinaigrette
Three Bean Salad
Roasted Corn and Black Bean Salad
Red Skin Potato, Garlic and Bacon Salad
Garden Salad tossed with Cucumbers, Tomatoes, Onions and Mushrooms
Choice of Dressing

Choice of Two

Classic Pernil
Slow Roasted Pork Loin with Mojito Sofrito
Grilled Mahi - Mahi with Pineapple Salsa
Jerk Chicken

Choice of Three

Yuca con Mojo
Cilantro Potatoes
Black Beans and White Rice
Sweet Plantains
Rice with Pigeon Peas
Fresh Sautéed Vegetables

Hot Rolls and Butter

Assorted Cakes and Pies, Flan

Freshly Brewed Coffee, Decaffeinated and Ice Water
\$33.00 per Person

Minimum of 20 Required – Based on one hour of service



MEXICAN

Lunch Buffet

Salad

Choice of Two
Three Bean Salad
Roasted Corn and Black Bean Salsa
Garden Green with Assorted Dressings

Entrée Choices

Choose One
Beef and Chicken Tacos, Served with
Hard and Soft Shell Tortillas, Shredded Lettuce, Cheese, Diced Tomatoes,
Sour Cream and Salsa
Or

Beef and Chicken Fajitas, With Grilled Onions and Peppers, Soft Shell Tortillas, Grilled Onions and Peppers, Cheese, Diced Tomatoes, Sour Cream and Salsa

Or

Ancho Chipotle Chicken Spanish Rice & Refried Beans

Churros

Flan

Freshly Brewed Coffee, Decaffeinated and Ice Water

\$26.00 per person

A minimum of 20 people required - Based on one hour of service



BOXED LUNCH

Sandwiches

Roasted Turkey and Swiss Cheese, Wheat Oat Kaiser

\$16.00

Sliced Italian Meats and Provolone, Kaiser with Corn Meal Roll

\$19.00

Roasted Beef with Swiss Cheese, Onion Roll

\$17.00

Grilled Vegetables, Boursin Cheese, Focaccia Bread

\$15.00

The following are included:

Fruit

Seasonal Whole Fresh Fruit

Salads

(Choice of One)

Red Potato Salad
Rotini Pasta Salad
Coleslaw

Chips

(Choice of One)

Corn Chips
Potato Chips
Sun Chips

Cookies

(Choice of One)

Oatmeal Raisin
Peanut Butter
Chocolate Chip



PLATED DINNERS

Salad

Choice of One

Garden Salad

Mixed Greens, Tomatoes, Cucumber, Julienne Carrots
Ranch, Balsamic, Bleu Cheese, Thousand Island or Italian
(choice of two dressings please)

Caprese Salad

Sliced Tomatoes, Mozzarella, Romaine
Balsamic Vinaigrette

Oriental Napa Salad

Napa Cabbage, Mandarin Oranges Diced Tomatoes
Orange Blossom Vinaigrette

Entrée Selections

Parma Glazed Chicken

Parma Ham, Swiss Cheese

\$29 per person

Wine Pair Suggestion

Bloom Riesling, Germany

\$30 per bottle

Mediterranean Chicken

Goat Cheese, Kalamata, Sun Dried Tomatoes

\$29 per person

Wine Pair Suggestion

Fontana Candida Frascati, Italy

\$30 per bottle

Sauteed Florida Black Grouper

Black Bean Salsa

\$33 per person

Wine Pair Suggestion

Gallo of Sonoma Chardonnay, California

\$28 per bottle

Dijon Crusted Sea Bass

Pesto Cream Sauce

\$36 per person

Wine Pair Suggestion

Whitehaven Sauvignon Blanc, New Zealand

\$42 per bottle

Filet of Beef

Mushroom Demi Glaze

\$42 per person

Wine Pair Suggestion

Terrazas Malbec, Argentina

\$33 per Bottle

Grilled New York Strip

Mushroom Bordelaise

\$38 per person

Wine Pair Suggestion

Gallo of Sonoma Cabernet Sauvignon, California

\$32 per bottle

Filet Paired with Jumbo Shrimp Scampi

Red Wine and Herb Sauce

\$48 per person

Wine Pair Suggestion

Marques de Caceres Rioja, Spain

\$38 per bottle

Blackened Chicken with Roasted Salmon

Fruit Salsa, Lemon Caper Sauce

\$45 per person

Wine Pair Suggestion

Kendall-Jackson "Vintners Reserve" Chardonnay, California

\$35 per bottle

Roasted Pork Loin Adobo

Guava Reduction Glaze

\$31 per person

Wine Pair Suggestion

Tiz Red Cabernet/Merlot/Syrah, California

\$28 per bottle

Entrées include Chef's choice of Starch & Vegetables, Dessert Rolls and Butter, Freshly Brewed Coffee, Decaffeinated Coffee, Ice water

A \$50.00 service charge will be applied for all plated dinners of 24 people or less.



WESTERN BBQ

Dinner Buffet

Choice of Two Salads

Cole Slaw

Red Bliss Potato Salad

Pasta Salad

Garden Greens, Tomato, Pepper Jack Cheese, Black Olives,
Crispy Tortilla Strips, Chipotle Vinaigrette
Three Bean Salad, Bell Peppers, Basil

Choice of Two

Hamburgers

Italian Sausage, Onions, Peppers

Whiskey Barbequed Pork Ribs

Adobo Spiced Roasted Chicken

Grilled Breast of Chicken, Mojito Sauce

Pulled Barbequed Pork

Choice of Two

Barbequed Baked Beans

Green Beans and Red Peppers

Butter Poached Red Skin Potatoes with Parsley

Roasted Corn on the Cob

Baked Macaroni and Cheese

Dessert

Apple and Cherry Cobbler, Chocolate Cake

Freshly Brewed Coffee, Ice Water

\$40 per person

Minimum of 30 Required – Based on one hour of service



THE CELEBRATION

Dinner Buffet

Choice of Three

Display of Sliced Fresh Seasonal Fruit

Caesar Salad

Dijon Potato Salad

Bowtie Pasta with Roasted Peppers Tossed in Balsamic Vinaigrette

Garden Salad Tossed with Cucumbers, Tomatoes, Onions and Mushrooms

Choice of Dressing

Choice of Two

Adobo Baked Chicken

Roasted Pork Loin, Apple Raisin Chutney

Baked Chicken, Sundried Tomato Sauce

Baked Salmon, Lemon Caper Butter Sauce

London Broil

Choose One Starch and One Vegetable

Chef's Selection of Seasonal Vegetables

Butter Poached Red Skin Potatoes with Parsley

Buttered Corn & Zucchini

White & Wild Rice Pilaf

Garlic Mashed Potato

Assorted Cakes and Pies

Rolls and Butter

Freshly Brewed Coffee, Decaffeinated and Ice Water

\$37.00 per Person



THE TUSCAN

Dinner Buffet

Choice of Two

Pasta Salad

Caesar Salad

Artichokes & Fresh Asparagus Salad with Balsamic Vinaigrette

Assorted Grilled Vegetable Salad

Choice of Two

Roasted Chicken over Baby Spinach and Sundries Tomato and Fontina Cheese

Tuscan Chicken, Goat Cheese Kalamata Tuscan Olives & Sun Dried Tomato

Salmon, Lemon Capers Fume

Marsala Beef Tips

Pan Seared Pork Loin, Venician Sauce

Chicken Marsala

Cilantro Chicken with Roasted Pepper Cream Sauce

Baked Ziti

Choice of Two

Sautéed Vegetables in Fresh Press Olive Oil

Roasted Garlic Mashed Potatoes

Penne Pasta tossed in Fresh Herbs & Julienne Sun Dried Tomatoes

Oven Roasted Potatos

Fettuccini, Pomodoro Sauce

Stuffed Shells, Italian Sausage, Peppers and Onions

Garlic Bread Sticks, Hot Rolls & Butter

Assorted Italian Desserts

Freshly Brewed Coffee, and Ice Water

\$42.00 per Person

A minimum of 40 people required – Based on one hour of service



CARIBBEAN BUFFET

DINNER BUFFET

Choice of Two

Toasted Coconut Fruit Salad
Caribbean Marinated Grilled Vegetables
Grilled Asparagus and Papaya Salad
Mixed Greens, Cucumbers, Tomatoes, Onions, Hearts of Palm, Cilantro, Balsamic
Vinaigrette
Balsamic Infused Roasted Vegetables

Choice of Two

Beef Tips, Chimichurri Sauce
Caribbean Pernil
Blackened Jamaican Jerk Chicken, Pineapple Salsa
Seared Mahi – Mahi, Fruit Salsa
Sofrito Chicken

Includes Choice of Two Starches & Vegetables

Yellow Jasmine Rice
White Rice
Black Beans with White Rice Chorizo Red Beans & White Rice
Yuca, Mohito Pesto
Sweet Plantains
Mixed Fresh Vegetables
Rolls & Butter

Assorted Pies and Cakes

Freshly Brewed Coffee, Decaffeinated and Ice Water
\$41.00 per Person

Minimum of 40 people required – Based on one hour of service



COLD HORS D'OEUVRES

Displayed

Jerk Shrimp, Mango Jalapeno Salsa

\$4.75 per piece

Sushi and Sashimi

\$5.00 per piece

Jumbo Shrimp, Cocktail Sauce, Lemon Wedges

\$4.75 per piece

Snow Crab Claws, Cocktail and Cajun Remoulade Sauce

\$4.50 per piece

Fresh Buffalo Mozzarella, Roma Tomatoes, Olive Oil, Basil on French Bread

\$3.50 per piece

Antipasta Display

\$7.00 per person

Smoked Salmon Mousse Served on Pumpernickel with Dill

\$3.75 per piece

International and Domestic Cheeses with Assorted Crackers & Breads

\$7.00 per person

Vegetable Crudite Display with an Assortment of Dips

\$5.00 per person

Fruit Kabobs

\$5.00 per piece

Fresh Seasonal Sliced Fruit Display

\$6.00 per person

Baked Salmon, Lemon Pepper

\$300 each

(serves 50 ppl)

Chicken Sofrito Brochetta

\$3.00 per piece

BUTLER PASSED

Cold Hors D'Oeuvres

Southwestern Wraps
\$3.50 per piece

Black Olive Tappenade on Baguette
\$3.50 per piece

Smoked Salmon Canapes
\$3.75 per piece

Crab Salad Puffs
\$3.75 per piece

Marinated and Grilled Tenderloin, Cajun Mayonnaise on Crouton
\$4.25 per piece

Smoked Salmon Wheel, Cream Cheese and Capers
\$3.75 per piece

Minimum Order 50 each



HOT HORS D'OEUVRES

Chicken

Szechwan Wings
\$3.25 per piece

Chicken Tenders, Honey Mustard
\$2.75 per piece

Chicken Wellington
\$3.25 per piece

Sesame Chicken Strips

\$2.75 per piece

Chicken Empanadas, Spicy Salsa

\$3.25 per piece

Chicken Sate, Thai Peanut Sauce

\$3.25 per piece

Quesadillas Cornucopia

\$3.00 per piece

Beef

Mini Beef Kabob

\$3.75 per piece

Beef Empanadas, Spicy Salsa

\$3.25 per piece

Beef Wellington

\$3.75 per piece

Swedish Meatballs

\$2.75 per piece

Pork

Pork Tenderloin, Fruit Salsa

4.25 per piece

Pigs in a Blanket

\$2.75 per piece

Stuffed Mushrooms with Sausage

\$2.75 per piece

Seafood

Conch Fritters

\$3.25 per piece

Cajun Shrimp, Herb Sour Cream

\$4.00 per piece



Floribbean Mini Crab Cakes
\$4.50 per piece

Scallops wrapped in Bacon
\$4.00 per piece

Coconut Shrimp, Orange Marmalade Horseradish
\$4.25 per piece

Vegetarian

Mini Brie en Croute
\$3.00 per piece

Stuffed Mushrooms, Spinach
\$2.75 per piece

Crispy Spring Rolls, Plum Sauce
\$3.00 per piece

Mini Quiche
\$2.75 per piece

Oriental Egg Rolls, Plum Sauce
\$3.00 per piece

Minimum Oder 50 each



STATIONS

Pasta Station

**Your Choice of Two:*

Choose from Fettuccini, Tortellini, Penne or Ravioli cooked to order.

Served with your choice of two sauces:

Choose from Marinara, Alfredo or

Pesto Sauce, Garlic Bread

\$15.00 per Person

Add Chicken \$19.00

Add Shrimp \$23.00 per person

(Serves Minimum of 30 People)

Caribbean Fondue

Fresh Florida Fruits in Season, Pineapple, Cantaloupe, Strawberries and Honeydew

Served with Dark Chocolate Fondue

(Not a chocolate fountain)

(Serves 80 People)

\$450.00

Carving Roasted Tenderloin of Beef or Boursin Stuffed Tenderloin

Served with Wild Mushroom Demi Sauce and Warm Rolls

(Serves 25 People)

\$325.00

Roasted Prime Rib

Served with Horseradish Sauce, Mustard and Warm Rolls

(Serves 40 People)

\$350.00

Roasted Turkey

Served with Cranberry Mayonnaise and Warm Rolls

(Serves 30 People)

\$300.00

Whole Baked Country Smoked Ham

Served with Raisin Orange Sauce, Honey Mustard
and Warm Rolls

(Serves 40 People)

\$300.00

Roasted Pork Loin

Garlic Crusted
(Serves 40 People)
\$325.00

Steamship Round of Beef

Horseradish Cream Sauce, Au Jus
Warm Rolls
(Serves 200 People)
\$800.00

Pork Steamship

Warm Rolls
(Serves 80 People)
\$425.00

Martini Mashed Potatoes Bar

Choose from Purple, Sweet or Red Potatoes
Served in Martini Glasses
Sour Cream, Bacon, Caramelized Onions and Chives
\$14.00 per Person

Crab Cake Station

Snow Crab Cakes with Aioli Pesto and Rémoulade
\$16.00 per Person

Chef Attendant Required at \$85
(1) Attendant Needed Per 100 Guest



BANQUET BEVERAGES

Host Bar		Cash Bar	
Call Brands	\$6.00	Call Brands	\$6.50
Premium Brands Cocktails	\$7.00	Premium Brand Cocktails	\$7.50
Domestic Beers	\$4.00	Domestic Beers	\$4.50
Imported Beers	\$5.00	Imported Beers	\$5.50
House Wine Glass	\$6.00	House Wine Glass	\$6.50
Bottled Water	\$3.00	Bottled Water	\$3.50
Sodas & Juices	\$3.50	Sodas & Juices	\$3.00

Call Hosted Bar (Per Person)

Smirnoff Vodka, Beefeater Gin, Bacardi Light Rum, Jack Daniel Whiskey, Jim Beam Bourbon, Johnny Walker Red Label Scotch, José Cuervo Tequila

Beer: Budweiser, Miller Lite, Corona, Heineken

Wine: House Selection (Merlot, Cabernet, Chardonnay, White Zinfandel)

1 Hour: \$13.00
Additional Hour: \$9.00

Premium Brand Hosted Bar (Per Person)

Absolut Vodka, Tanqueray Gin, Bacardi Select Rum, Jack Daniels Gentleman Jack, Jim Beam Black Bourbon, Dewar's Scotch, José Cuervo Tradicional

Beer: Budweiser, Miller Lite, Corona, Heineken

Wine: House Selection (Merlot, Cabernet, Chardonnay, White Zinfandel)

1 Hour: \$15.00
Additional Hour: \$10.00



Keg Draft Beer

Domestic: \$375.00/ Keg
Please select from the following:
Budweiser, Bud Light, Miller Lite

Import: \$450.00/ Keg
Please select from the following:
Heineken, Becks



WINE SELECTIONS BY THE BOTTLE

Champagne & Sparkling Wines

Moet & Chandon, White Star, France	Bottle \$85.00
Chandon, Cuvee Riche Extra Dry, Napa	Bottle \$46.00
Fantinel, Prosecco, Italy	Bottle \$34.00
Chandon, Blanc de Noir, Napa	Bottle \$28.00
Cristalino, Brut Cava, Spain	Bottle \$28.00



White Wines

*Enjoy our international selection of whites
listed in body style from light to heavy*

Banfi Principessa Gavi, Italy	Bottle \$44.00
Ontana Candida, Frascati, Italy	Bottle \$30.00
Bloom Riesling, Germany	Bottle \$30.00
Schloss Vollrads, "Dry Summer Riesling", Germany	Bottle \$38.00

Echelon Pinot Grigio, California	Bottle \$26.00
Ecco Domani, Pinot Grigio, Italy	Bottle \$28.00
Banfi "La Rime", Chardonnay- Pinot Grigio, Italy	Bottle \$32.00
Whitehaven Sauvignon Blanc, New Zealand	Bottle \$42.00
Bel Arbor, Chardonnay, California	Bottle \$24.00
Gallo of Sonoma, Chardonnay, California	Bottle \$28.00
Sterling, Chardonnay, California	Bottle \$30.00
Kendall-Jackson, "Vinters Reserve", Chardonnay, California	Bottle \$35.00
Fetzer "Valley Oaks", White Zinfandel, California	Bottle \$28.00



RED WINES

*Our international selection of reds has been arranged
from the lighter body style to the more robust*

Mark West, Pinot Noir, California	Bottle \$33.00
Lange, Pinot Noir, Oregon	Bottle \$59.00
Cecchi, Sangiovese, Italy	Bottle \$28.00
Cruz de Piedra, Garnacha, Spain	Bottle \$31.00
Marques de Caceres, Rioja, Spain	Bottle \$38.00
Cecchi, Sangiovese, Italy	Bottle \$28.00
Querceto, Chianti Classico, Italy	Bottle \$44.00
Tizziano, Chianti, Italy	Bottle \$34.00
B &G Chateaufeuf-duPape, Rhône, France	Bottle \$68.00
Rojo Mojo, Shiraz, Spain	Bottle \$24.00
Archetype, Shiraz, Australia	Bottle \$38.00
Evans & Tate, Shiraz, Australia	Bottle \$49.00
Penfold, "Koonunga Hills" Shiraz/Cabernet, Australia	Bottle \$35.00
Los Cardos, Malbec, Argentina	Bottle \$30.00
Terrazas, Malbec, Argentina	Bottle \$39.00

Bel Arbor, Merlot, California	Bottle \$24.00
Alamos, Merlot, Argentina	Bottle \$33.00
Tiz Red, Cabernet/ Merlot/ Syrah, California	Bottle \$28.00
Gallo of Sonoma, Cabernet Sauvignon, California	Bottle \$32.00
Sterling, Cabernet Sauvignon, California	Bottle \$32.00
Kendall-Jackson, Cabernet Sauvignon, California	Bottle \$36.00

