

MEETING PLANNERS PACKAGE

(Minimum of 15 people)

\$55.00 per person (including sales tax and service charge)

\$50.00 service charge applies to groups under 15 attendees

START THE DAY

Assorted Chilled Juices
Selection of Breakfast Danish and Muffins
Seasonal Fresh Sliced Fruit
Coffee, Decaffeinated Coffee and Celestial Seasonings Teas™

MIDMORNING BREAK

Coffee, Decaffeinated Coffee, Celestial Seasonings Teas™, Assorted Sodas and Bottled Water

AFTERNOON BREAK

Freshly Baked Cookies, Popcorn
Coffee, Decaffeinated Coffee, Celestial Seasonings Teas™, Bottled Water and Assorted Sodas

WORKING LUNCH

All selections are served with Coffee, Decaffeinated Coffee, Celestial Seasonings Teas™ Iced Tea, and Chef's Choice of Dessert

Please select one item from the options below:

Chicken Caesar Salad
Taco Salad
Chef Cobb Salad
Deli Sandwich
Roasted Vegetable Sandwich
Southwest Caesar Wrap
Fettuccini Alfredo with Chicken
Vegetable Lasagna

LUNCH DESCRIPTIONS

Chicken Caesar Salad

Crisp Romaine Lettuce tossed with, Classic Caesar Dressing, topped with Char-Grilled Chicken, served with Garlic Breadsticks

Taco Salad

Fresh Garden Greens, Shredded Cheddar Cheese, Diced Tomato, Onion, Sliced Black Olives and Refried Beans, in a Flaky Flour Tortilla Shell, Served with Salsa Fresca, Guacamole and Sour Cream, Topped with choice of Spicy Beef or Chicken

Cobb Salad

Fresh Assorted Greens, topped with Julienne Oven Roasted Turkey Breast and Honey Glazed Ham, with Shredded Cheddar Cheese, Hard Boiled Egg Wedges, Crisp Bacon, Avocado, Bleu Cheese Crumbles, Cucumber Slices and Ripe Roma Tomato, topped with House Croutons and Choice of Dressing, served with Rolls & Butter

Deli Style Sandwich

Sliced Honey Ham, Oven Roasted Turkey, and Roast Beef, Swiss and Cheddar Cheese, with Lettuce, Tomato, and Sliced Red Onion, on a Submarine Roll, Served with Red Bliss Potato Salad and a Pickle Spear

Southwest Caesar Wrap

Crisp Romaine Lettuce, Parmesan Cheese, Southwest Grilled Chicken and Caesar dressing wrapped in a Sun Dried Tomato Tortilla, Served with Bowtie Pasta Salad

Grilled Vegetable Sandwich

Grilled vegetables with Black Bean Hummus, on a Ciabatta Roll
Served with Signature Sweet Potato Chips

Fettuccini Alfredo with Chicken

Fettuccini Pasta tossed in a Creamy Alfredo Sauce, topped with Grilled Chicken and Sautéed Vegetables
Served with Garlic Breadsticks

Vegetable Lasagna

Served with Chef's Choice of Vegetable and Garlic Breadsticks

Prices subject to change without notice

Prices do not reflect applicable sales tax and service charge.

A LA CARTE BREAK REFRESHMENTS

BEVERAGES

Starbucks Freshly Brewed Coffee	\$45.00 per gallon
Freshly Brewed Coffee, Decaffeinated Coffee and Celestial Seasonings Teas™	\$38.00 per gallon
Iced Tea	\$38.00 per gallon
Assorted Chilled Juices	\$38.00 per gallon
Soft Drinks	\$ 2.50 each
Bottled Mineral or Still Water	\$ 2.75 each
Lemonade or Fruit Punch	\$30.00 per gallon
Assorted Bottled Juices	\$ 3.00 each
Milk and Chocolate Milk (individual serving)	\$ 2.00 each
Individual Fruit Smoothies	\$ 4.50 each
Assorted Bottled Iced Coffee	\$ 3.75 each

FRESH BAKED GOODS

Assorted Muffins and Danish	\$28.00 per dozen
Fresh Bagels with Fruit Preserves and Cream Cheese	\$30.00 per dozen
Fresh Mini Croissants with Butter and Fruit Preserves	\$28.00 per dozen
Assorted Sliced Breakfast Breads	\$ 2.75 per person
Fresh Baked Cinnamon Rolls	\$28.00 per dozen
Freshly Baked Cookies	\$26.00 per dozen
Home-style Fudge Brownies	\$24.00 per dozen
Lemon or Raspberry Bars	\$30.00 per dozen
Scones	\$28.00 per dozen

SNACKS SELECTIONS

Granola Bars/Breakfast Bars	\$ 2.75 each
Assorted Cold Cereals with Milk	\$ 2.50 each
Fresh Seasonal Sliced Fruit	\$ 3.95 per person
Whole Fresh Fruit	\$20.00 per dozen
Giant Soft Pretzels with Stone Ground Mustard	\$25.00 per dozen
Individual Fruit Yogurts with Granola and Dried Fruit Toppings	\$ 3.25 each
Assorted Movie Candy	\$ 2.75 per person
Mixed Nuts	\$26.00 per pound
Potato Chips, Pretzels, Tortilla Chips or Popcorn	\$15.00 per pound
Herb, Bleu Cheese, Salsa Fresco, Onion or Bean Dip	\$20.00 per quart
Chili con Queso or Guacamole	\$24.00 per quart

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SPECIALTY BREAKS

(Minimum of 15 people)

All specialty breaks will be served for thirty minutes, *\$50.00 service charge applies for groups under 15 attendees*

THE ENERGIZER

Chilled Bottled Juices, Whole Fresh Fruit, Breakfast Bars/Granola Bars
Individual Fruit Yogurts with Toppings, Coffee, Decaffeinated Coffee, Celestial Seasonings Teas™
\$12.95 per person
Add Fruit Smoothies for additional \$1.00 per person

EXPRESS CONTINENTAL

Assorted Chilled Juices, Fresh Seasonal Sliced Fruit, Selection of Breakfast Danish, Assorted Muffins served with Butter and Fruit Preserves
Coffee, Decaffeinated Coffee, Celestial Seasonings Teas™
\$12.95 per person

THE BAKE SHOPPE

Freshly Baked Cookies, Chocolate Fudge Brownies, Crispy Rice Marshmallow Treats
Assorted Soft Drinks, Cold Milk
\$10.95 per person

DELUXE CONTINENTAL

Assorted Chilled Juices, Variety of Cold Cereal & Milk, Selection of Breakfast Danish, Sliced Breakfast Breads & Assorted Bagels, Cream Cheese, Butter & Fruit Preserves, Fresh Seasonal Sliced Fruit, Individual Yogurts
Coffee, Decaffeinated Coffee, Celestial Seasonings Teas™
\$16.95 per person

TOMBSTONE BREAK

Tri-Color Tortilla Chips
Pico de Gallo, Chile con Queso, and Salsa Fresca, Mini Chimichangas, Cinnamon Sugar Churros,
Assorted Soft Drinks
\$12.95 per person

I SCREAM, U SCREAM

Make your own Sundaes with, Vanilla and Chocolate Ice Cream
Strawberry, Chocolate and Caramel Toppings, Whipped Cream, Cherries, Nuts and Sprinkles
Assorted Soft Drinks
\$11.95 per person

SEVENTH INNING STRETCH

Ballpark Nachos, Warm Soft Pretzels with Mustard, Peanuts in the Shell, Freshly Popped Popcorn
Assorted Soft Drinks
\$10.95 per person
Add Hot Dogs for additional \$3.95 per person

AT THE MOVIES

Freshly Popped Popcorn, Assorted Candy, Jumbo Pretzels
Assorted Soft Drinks, Bottled Water
\$10.95 per person

PRETZEL BREAK

Assorted Gourmet Stuffed Pretzels
(Pepperoni & Cheese, Jalapeno Cheddar, Mozzarella Spinach)
Assorted Soft Drinks
\$13.95

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BREAKFAST BUFFETS

(Minimum of 25 people)

\$50.00 service charge applies for groups under 25 attendees

All buffet selections are served with Coffee, Decaffeinated Coffee and Celestial Seasonings Teas™

RISE 'N SHINE BUFFET

Assorted Cold Cereals with Milk, Fresh Seasonal Fruit, Fresh Breakfast Pastries, Assorted Chilled Fruit Juices, Fluffy Scrambled Eggs with Bacon and Sausage Links Homestyle Breakfast Potatoes

\$17.95 per person

SOUTHERN HOSPITALITY

Fluffy Scrambled Eggs, Fresh Seasonal Fruit Display, Buttermilk Biscuits with Country Sausage Gravy Grilled Ham, Home Style Breakfast Potatoes, Flapjacks with Maple Syrup

\$20.95 per person

BREAKFAST BUFFET ACTION STATIONS

Additional charge per person added to any breakfast buffet

All options require a uniformed chef @ \$50.00

COUNTRY OMELETTE STATION

Prepared to Order Omelettes with; Diced Ham, Smokehouse Bacon, Diced Tomato, Onion, Red Peppers, Mushrooms, Monterey Jack and Cheddar Cheese

\$5.95 per person

SMOKED SALMON STATION

Norwegian Smoked Salmon served with Traditional Condiments, Mini Bagels and Baguettes

\$10.95 per person

BELGIAN WAFFLE STATION

Prepared to order Waffles with Strawberry Glaze, Apple Cinnamon Raisin Compote, Fresh Strawberries, Whipped Cream, Maple Syrup and Chopped Pecans

\$7.95 per person

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SERVED BREAKFAST SELECTIONS

All breakfast selections are served with Coffee, Decaffeinated Coffee and Celestial Seasonings Teas™

THE SUNRISE

Chilled Orange Juice
Fluffy Scrambled Eggs
Choice of Smokehouse Bacon or Sausage Links
Homestyle Breakfast Potatoes
English Muffin
\$15.95 per person

BAJA BURRITO

Chilled Orange Juice
Flour Tortillas filled with Scrambled Eggs, Cheddar Cheese, Black Beans
Chorizo, Salsa and Sour Cream
Served with Homestyle Breakfast Potatoes
\$15.95 per person

ARIZONA TOAST

Chilled Orange Juice
Texas Style Toast dipped in Cinnamon Egg Batter
with Whipped Butter
served with choice of Smokehouse Bacon or Sausage Links
\$14.95 per person

THE NEW YORKER

Chilled Orange Juice
Choice New York Steak
Fluffy Scrambled Eggs
Home-style Breakfast Potatoes
\$19.95 per person

CROWNE CROISSANT

Chilled Orange Juice
Fresh Baked Croissant filled with Fluffy Scrambled Eggs,
Monterey Jack and Cheddar Cheeses and Smokehouse Bacon
Served with Home-style Breakfast Potatoes
\$14.95 per person (minimum of 50 ppl)

ROYAL BREAKFAST

Chilled Orange Juice
Eggs Benedict
Home-style Breakfast Potatoes
Fresh Seasonal Fruit
\$16.95 per person

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LUNCHEON SALADS

All salads are served with Coffee, Decaffeinated Coffee,
Celestial Seasonings Teas™, Iced Tea and Dessert

ORIENTAL CHICKEN SALAD

Sliced Char-Broiled Chicken Breast
Mandarin Oranges, Chinese Parsley, Red Onion, Baby Corn,
Water Chestnuts, Bean Sprouts and Crispy Ramen Noodles
laced with Soy Dressing
Served with Warm Rolls and Butter
\$16.95 per person

ARIZONA TACO SALAD

Fresh Garden Greens, Shredded Cheddar Cheese, Diced Tomato,
Onion, Sliced Black Olives and Refried Beans
Served in a flaky Flour Tortilla with Salsa Fresca, Guacamole and Sour Cream
Topped with Spicy Beef or Chicken
\$16.95 per person

CHICKEN CAESAR SALAD

Crisp Romaine Lettuce and Ripe Roma Tomato,
tossed with Classic Caesar Dressing
Topped with Char-Grilled Chicken Strips and House Croutons
Finished with Fresh Grated Parmesan Cheese
Served with Garlic Breadsticks
\$15.95 per person
Substitute Bay Shrimp add \$1.00 per person

COBB SALAD

Fresh Greens topped with Julienne Oven Roasted Turkey Breast and Honey Baked Ham
with Shredded Cheddar Cheese, Hard Boiled Egg Wedges, Crisp Bacon, Avocado, Bleu Cheese Crumbles,
Cucumber Slices, and Ripe Roma Tomato
Topped with Herbed Croutons and Choice of Dressings
Served with Warm Rolls and Butter
\$15.95 per person

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ROYAL CROWNE BRUNCH

(Minimum 50 people)

Assorted Chilled Juices
Assorted Breakfast Danish, Muffins and Croissants
Fresh Bagels with Cream Cheese, Lox, Diced Red Onions and Capers, Chopped Eggs
with Butter and Preserves
Tossed Field Greens with House Dressing
Marinated Mushrooms with Sweet Onions in Fine Herbed Balsamic Vinaigrette
Antipasto Salad
Fresh Fruit Salad with Toasted Coconut Dressing
Shrimp Salad with Sun Dried Cilantro Vinaigrette
Fluffy Scrambled Eggs
Cheese Blintzes with Wild Berry Glaze
Smokehouse Bacon and Country Sausage Links
Home-style Breakfast Potatoes
Omelette Station with Farm Fresh Eggs, Peppers, Green Chiles,
Sweet Onion, Diced Ham, Tomato and Shredded Cheeses
Chicken Marsala
Wild Rice Blend
Fresh Seasonal Vegetables
Warm Rolls and Butter
Chef's Selection of Seasonal Cakes, Pies and Pastries
Coffee, Decaffeinated Coffee, Celestial Seasonings Teas™ and Iced Tea
\$35.95 Per Person

WAFFLE STATION

Additional \$7.95 Per Person

Station requires a Uniformed Chef @ \$50.00

Fresh Belgian Waffles Served with Fresh Whipped Cream, Fresh Strawberries, Chocolate Chips,
Sweet Butter, Maple and Blueberry Syrups

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LUNCHEON SANDWICH SELECTIONS

All Selections are served with Coffee, Decaffeinated Coffee, Celestial Seasonings Teas™, Iced Tea and Dessert

GRILLED VEGETABLE SANDWICH

Grilled Vegetables with Herb Cream Cheese
on a Ciabatta Roll
Served with Signature Sweet Potato Chips
\$16.95 per person

DELI STYLE SANDWICH

Sliced Honey Ham, Oven Roasted Turkey Breast and Roast Beef,
Swiss and Cheddar Cheeses, Lettuce, Tomato, and Sliced Red Onion
on a Submarine Roll
Served with Red Bliss Potato Salad
\$16.95 per person

TURKEY FOCCACIA

Sliced Roasted Turkey, Roasted Red Peppers and Garlic Aioli on Herbed Focaccia Bread
with Grilled Vegetable Salad
\$15.95 per person

SOUTHWEST CAESAR WRAP

Crisp Romaine Lettuce, Parmesan Cheese, Southwest Grilled Chicken and Caesar Dressing
wrapped in a Sun Dried Tomato Tortilla
Served with Bowtie Pasta Salad
\$16.95 per person

TRI-TIP STEAK SANDWICH

Tri-tip Steak on a Toasted Baguette topped with Sautéed Mushrooms and Onion
served with Steak Fries
\$18.95 per person

BOXED LUNCH OPTIONS

"HOAGIES" HEROS

Fresh Hoagie Style Sandwich with Smoked Turkey Breast, Honey Ham, Salami,
Provolone Cheese, Lettuce and Tomato
Whole Fresh Fruit
Bag of Chips
Cookie
Bottled Water
\$16.95 per person

GRILLED VEGETABLE SANDWICH

Grilled Vegetables with Herb Cream Cheese
on a Submarine Roll
Whole Fresh Fruit
Bag of Chips
Cookie
Bottled Water
\$16.95 per person

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SERVED LUNCHEON SELECTIONS

All served luncheon selections are served with first course selection. Chef's choice of appropriate vegetable and starch, rolls and butter, Coffee, Decaffeinated Coffee, Celestial Seasoning Teas™ and Dessert

FIRST COURSE SELECTIONS

Fresh Garden Salad with Assorted Dressing
Caesar Salad
Soup Du Jour
Seasonal Fresh Fruit Cup

ENTREES

FETTUCCINI ALFREDO

Fettuccini Pasta tossed in a Creamy Alfredo Sauce
Served with Grilled Chicken and Sautéed Vegetables
\$16.95 per person
Substitute Shrimp add \$3.00 per Person

CHICKEN PICCATA

Sautéed Chicken Breast
Served in a Lemon Caper Sauce
\$19.95 per person

GRILLED ATLANTIC SALMON

Grilled Atlantic Salmon
topped with Honey Mustard Sauce
\$21.95 per person

TRI-TIP STEAK

Tri-Tip Steak, Broiled to Perfection, Laced with Hunter Sauce
\$21.95 per person

DESSERTS

Ice Cream or Sherbet with a Cookie Wafer
Fruit Tart with Crème Anglaise
New York Style Cheesecake with Mixed Berries
Strawberry Shortcake
Granny Smith Apple Pie
Lemon Meringue Pie with Fresh Seasonal Berry Compote
Old Fashioned Chocolate Cake with Raspberry Coulis
Red Velvet Cake
Carrot Cake

WILD MUSHROOM RAVIOLIS

Served with Pesto Cream, Roasted Red Pepper Coulis and Garlic Breadsticks
\$16.95 per person

SONORAN CHICKEN

Tequila Marinated Airline Chicken
topped with Tomatillo Salsa
\$19.95 per person

FILET OF BEEF TENDERLOIN

Filet Grilled to perfection with Burgundy Mushroom Sauce
\$24.95 per person

TORTILLA CRUSTED CHICKEN

Topped with Pico de Gallo, Pepper Jack Cheese and served with a Cayenne Pepper Sauce
\$20.95 per person

SPECIALITY DESSERTS*

Dark Chocolate Mousse Bombe*
Crème Brulee*
Raspberry Bavarian Tower*

*Additional \$3.00 per person

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LUNCH BUFFETS

All buffets are served with Coffee, Decaffeinated Coffee, Celestial Seasonings Teas™ and Iced Tea service
(*Minimum 25 people)

DELI BUFFET

Fresh Garden Greens with Assorted Dressings
Fruit Tray
Red Bliss Potato Salad
Fresh White Albacore Tuna Salad
Sliced Honey Ham, Turkey Breast, Salami, Roast Beef
Variety of Sliced Cheeses
Fresh Lettuce, Tomatoes, Onions and Pickles
Appropriate Condiments
Assortment of Fresh Breads and Rolls
Assorted Desserts
\$22.95 per person
Add soup \$1.50 per person

THE CROWNE EXECUTIVE BUFFET

Fresh Garden Salad with Assorted Dressings
Grilled Vegetable Salad
Fruit Tray
Choice of Entrees:
Tri-Tip Steak with Hunter Sauce
Grilled Salmon with Lemon Caper Beurre Blanc
Southwest Chicken
Herb Encrusted Pork Loin
Choice of One Starch:
Roasted Red Potatoes
Garlic Whipped Potatoes
Rice Pilaf
Fresh Seasonal Vegetables
Rolls and Butter
Assorted Desserts
Two Entrees: \$27.95 per person
Three Entrees: \$32.95 per person

PACIFIC RIM

Soba Noodle Salad
Vegetable Spring Roll with Sesame dipping Sauce
Cashew Chicken
Broccoli Beef
Stir Fry Vegetables
Vegetable Fried Rice
Pina Colada Cream Pie
Fortune Cookies
\$22.95

FIESTA BUFFET

Acapulco Caesar Salad in Creamy Cilantro Dressing
Enchilada Casserole
Southwestern Pasta Salad
Build your own Tacos:
Beef and Chicken Machaca
Diced Tomatoes and Onions
Shredded Lettuce and Cheddar Cheese
Sour Cream, Guacamole, and Salsa Fresca
Fresh Tortillas and Taco Shells
Spanish Rice and Refried Beans
Churros
\$23.95 per person

TASTE OF ITALY BUFFET

Antipasto Platter
Caesar Salad
Bowtie Pasta Salad
Penne Pasta with choice of Marinara or Alfredo
Sauces
Italian Meatballs
Fresh Green Beans
Garlic Breadsticks
Miniature Éclairs
\$22.95 per person

SOUTHERN BBQ BUFFET

Fresh Garden Greens with Assorted Dressings
Cowboy Coleslaw
Red Bliss Potato Salad
Relish Tray with Lettuce, Tomato, Onion
and Appropriate Condiments
Barbecue Chicken
Grilled Hotdogs & Hamburgers
Southern Baked Beans
Cornbread Muffins
Apple Cobbler
\$24.95 per person

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HORS D'OEUVRES

Priced per 100 pieces unless otherwise noted

COLD HORS D' OEUVRES

Marinated Artichoke Stuffed with Crabmeat	\$195.00
Salmon Pinwheel with Caviar	\$250.00
Salami Coronets Stuffed with Herbed Cream Cheese	\$165.00
Southwest Pinwheels – Assorted Flavored Tortillas Wrapped with Refried Beans, Guacamole, Sour Cream and Cheddar Cheese	\$180.00
Assorted High Tea Finger Sandwiches	\$195.00
Chilled Jumbo Shrimp	\$295.00
Assorted Canapés	\$195.00
Marinated Asparagus Tips wrapped with Prosciutto	\$225.00
Tri-Color Tortellini Skewers	\$175.00
Southwest Beef with Black Bean Relish and Sour Cream	\$250.00
Sesame Chicken Teriyaki on Ginger Rice Cracker	\$275.00
Cherry Tomato with Boursin Cheese on Focaccia	\$250.00
Whipped Brie with Spicy Apple Chutney	\$225.00
Shrimp Indienne Filo Star (HOT)	\$240.00

HOT HORS D' OEUVRES

Mini Crabcakes with Remoulade	\$225.00
Jumbo Stuffed Mushroom Caps with Spinach and Feta Cheese	\$165.00
Jumbo Stuffed Mushroom Caps with Crabmeat	\$195.00
Sea Scallops wrapped in Bacon	\$250.00
Swedish Meatballs	\$160.00
Chicken or Beef Sate with Peanut Dipping Sauce	\$190.00
Mini Quiche Lorraine	\$195.00
Mini Chimichangas with Salsa Fresca	\$150.00
Spicy Chicken Wings with Bleu Cheese Dressing	\$175.00
Bite-Size Eggrolls with Sweet and Sour Sauce	\$160.00
Fried Ravioli with Marinara Sauce	\$175.00
Potstickers with Dipping Sauce	\$195.00
Spanakopita	\$180.00
Crab Rangoon with Dipping Sauce	\$195.00
Roasted Eggplant, Roma Tomato & Tortilla Crisp	\$225.00
Fig & Goat Cheese Flat Bread	\$200.00
Bleu Cheese and Red Wine Marinated Pear Star	\$200.00
Portobello Mushroom Empanada with Fresh Herbs	\$200.00

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THE SNACK BAR

Hot Spinach and Artichoke Dip with French Bread	\$ 6.00 per person
Chili con Queso or Pico de Gallo	\$ 24.00 per quart
Potato Chips, Pretzels or Tortilla Chips	\$ 15.00 per pound
Salsa Fresca, Herb, Bleu Cheese, Onion or Bean Dip	\$ 20.00 per quart
Mixed Nuts	\$ 26.00 per pound
Black Bean Hummus with Toasted Pita Points	\$ 7.00 per person

THE SPECIALTY DISPLAYS

All displays serve approximately 100 people

Imported and Domestic Cheese Display with Mustard, Mini Baguettes and Table Wafers	\$295.00 per tray
Fresh Garden Vegetable Crudite Display served with Ranch Dip	\$185.00 per tray
Fresh Seasonal Fruit Display served with Honey Yogurt Dip	\$225.00 per tray

DINNER DESSERTS

Ice Cream or Sherbet with a Cookie Wafer
Fruit Tart with Crème Anglaise
New York Style Cheesecake with Mixed Berries
Strawberry Shortcake
Granny Smith Apple Pie
Lemon Meringue Pie with Fresh Seasonal Berry Compote
Chocolate Fudge Cake with Raspberry Coulis

SPECIALITY DESSERTS

Dark Chocolate Mousse Bombe
Crème Brulee
Raspberry Bavarian Tower
\$3.00 additional charge per person

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DINNER SELECTIONS

All dinner selections are served with first course selection, Chef's choice of appropriate vegetable and Starch, Rolls and Butter, Dessert, Coffee, Decaffeinated Coffee, Celestial Seasonings Teas™ Iced Tea service and Dessert.

FIRST COURSE SELECTION

(Choose one)

Fresh Garden Salad with Assorted Dressings

Seasonal Fresh Fruit

Antipasto Salad

Caesar Salad

ENTREES

ROASTED PRIME RIB OF BEEF

Slow Roasted Prime Rib au Jus served with
Creamed Horseradish
\$29.95 per person

CHICKEN MARSALA

Sautéed Chicken Scallopine
Served with Marsala Wine Sauce
\$25.95 per person

ASIAGO CHICKEN

Roasted Chicken Breast
Stuffed with Asiago Cheese and Sun Dried Tomatoes
Topped with Basil Cream Sauce
\$26.95 per person

GRILLED ATLANTIC SALMON

Fresh Atlantic Salmon Stuffed with Crabmeat
Served with Lemon Butter Sauce
\$29.95 per person

SOUTHWEST CHICKEN

Chicken Breast Stuffed
With Green Chiles and Monterey Jack Cheese
Served with Cilantro Cream Sauce
\$26.95

BAKED HALIBUT

Served with Herb Cream Sauce
\$28.95 per person

NEW YORK STRIP

Choice New York Strip Steak
Served with Chipotle Demi
\$31.95 per person

ROASTED LOIN OF PORK

Slow Roasted with Red Currant Ginger Glaze
\$26.95 per person

FILET MIGNON

Gorgonzola Crusted Filet
With Madeira Mushroom Sauce
\$32.95 per person

SURF AND TURF

Grilled Petite Filet Mignon and Jumbo Prawns
Served with Citrus Butter
\$38.95 per person

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DINNER BUFFETS

(Minimum of 50 people)

All dinner buffets are served with Coffee, Decaffeinated Coffee, Celestial Seasonings Teas™ and Iced Tea service.

THE SEVEN HILLS OF ROMA

Antipasto Platter
Tomato and Mozzarella Salad
Caesar Salad
Traditional Lasagna
Chicken Marsala
Cheese Tortellini with Marinara Sauce
Sweet Italian Sausage with Peppers and Onions
Zucchini and Yellow Squash
Garlic Breadsticks
Tiramisu
\$32.95 per person

OLD WEST BBQ

Fresh Garden Greens with Assorted Dressings
Red Bliss Potato Salad
Fresh Fruit Tray
Choice of one Combination:
BBQ Chicken/BBQ Ribs/Steak
BBQ Chicken/BBQ Ribs/Swordfish
BBQ Chicken/BBQ Ribs/Salmon
Baked Potatoes
Corn on the Cob and Ranch Style Beans
Apple Cobbler
Cornbread
\$33.95 per person
Steak option
\$35.95 per person

BAJA FIESTA

Tri-Color Tortilla Chips with Guacamole and Salsa Fresca
Fresh Garden Greens with Assorted Dressings
Acapulco Shrimp Salad
Black Bean and Corn Salad
Build your Own Chicken and Beef Fajitas with all the Fixings
Enchilada Casserole
Black Beans and Spanish Rice Flan
\$32.95 per person

SUIT YOURSELF

Design your own special buffet with the following choices:
Choice of Three Salads:
Fresh Garden Salad with assorted Dressings
Caesar Salad
Antipasto Platter
Fresh Fruit Tray
Grilled Vegetable Salad
Bowtie Pasta Salad
Choice of Entrees:
Sliced Roast Beef au Jus
Chicken Marsala
Slow Roasted Pork Loin
Grilled Atlantic Salmon
Choice of Two Accompaniments
Rice Pilaf
Roasted Red Potatoes
Garlic Whipped Potatoes
Baked Potatoes
Fresh Seasonal Vegetables
Rolls and Butter
Assorted Desserts
Two entrees \$34.95 per person
Three Entrees \$38.95 per person

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RECEPTION AND BUFFET ENHANCEMENTS

THE CARVERY

All Carvery items require a uniformed Chef @ \$50.00

ROASTED LEG OF LAMB

Colorado Spring Lamb Leg
Served with Fresh Rosemary and
Roasted Roma Tomato Marmalade
(Serves approximately 75 guests)
\$350.00

BEEF TENDERLOIN

Seared Black Sesame Crusted Tenderloin of Beef
Served with Mango Chutney, Ginger Soy and
Silver Dollar Rolls
(Serves approximately 50 guests)
\$350.00

GOLDEN ROASTED TURKEY

Roasted Tom Turkey
Served with Apple Chutney and Dijon Mustard
(Serves approximately 40 guests)
\$275.00

SMOKED ATLANTIC SALMON

Smoked Atlantic Salmon
Served with Capers and Lemon Dill Sauce
Mini Bagels and Baguettes
(Serves approximately 50 guests)
\$295.00

HONEY GLAZED HAM

Slow Roasted Ham
Served with Honey Mustard and Pineapple Relish
(Serves approximately 50 guests)
\$325.00

FEATURED SPECIALTY STATIONS

Minimum of 50 people

MEXICAN FIESTA STATION

Spicy Beef and Chicken, Diced Tomato, Shredded Lettuce and Cheddar Cheese
Served with Sour Cream, Pico de Gallo, Mini Flour Tortillas and Taco Shells
\$7.95 per person

PASTA STATION

Penne Pasta and Spinach Tortellini with Marinara, Alfredo and Bolognese Sauces
Bread Sticks and Grated Parmesan Cheese
\$7.95 per person

ORIENTAL STATION

Potstickers, Vegetable Stir Fry, Egg Rolls, and Fortune Cookies
\$7.95 per person

SEAFOOD BAR

Jumbo Prawns and Crab Claws, prepared Maryland Style, displayed on ice
with Cocktail and Remoulade Sauces
\$395.00 per 100 pieces

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Banquet Beverage Service

Cash Bar or Hosted Bar, Priced Per Drink

Hosted Bar

House Brands	\$4.50
Call Brands	\$5.00
Premium Brands	\$5.50
Domestic Bottled Beer	\$3.75
Imported Bottled Beer	\$4.25
House Wine	\$5.00
Cordials	\$6.00
Soft Drinks	\$2.25
Bottled Water	\$2.50
House Champagne	\$4.25

Cash Bar

House Brands	\$5.00
Call Brands	\$5.50
Premium Brands	\$6.00
Domestic Bottled Beer	\$4.00
Imported Bottled Beer	\$4.50
House Wine	\$5.50
Cordials	\$6.50
Soft Drinks	\$2.50
Bottled Water	\$2.75
House Champagne	\$4.50

Host Bar Packages

Minimum 50 people

	House Brands	Call Brands	Premium Brands
One Hour Bar	\$13.00 per person	\$15.00 per person	\$17.00 per person
Two Hour Bar	\$18.00 per person	\$20.00 per person	\$22.00 per person
Three Hour Bar	\$23.00 per person	\$25.00 per person	\$27.00 per person
Four Hour Bar	\$27.00 per person	\$30.00 per person	\$32.00 per person
Additional Hours	\$4.00 per person	\$4.00 per person	\$4.00 per person

Draft Beer

Domestic ½ Barrel	\$285.00 (serves approx. 140)
Domestic ¼ Barrel	\$165.00
Premium/Import ½ Barrel	\$395.00

Punches

Ultimate Margaritas	\$80.00 per gallon
Champagne Mimosas	\$85.00 per gallon
Fruit Punch or Lemonade (non-alcoholic)	\$30.00 per gallon

Wine By The Bottle- Stone Cellars by Beringer

Cabernet Sauvignon ~ Merlot ~ Chardonnay ~ White Zinfandel

\$24.00 per Bottle

A full selection of Bottled Wines is available upon request

A \$50.00 Bartender fee per bar will apply for all bars not having a minimum of \$300 in sales.
(Minimum of two hours)

*Prices are subject to change without notice.
Prices do not reflect applicable sales tax or service charge unless otherwise noted*