



A LA CARTE REFRESHMENTS

MORNING BOOSTER

<i>Individual Fruit Yogurts</i>	\$2.25 each
<i>Sliced Seasonal Fruit and Berries</i>	\$6.00 per person
<i>Cinnamon Rolls, Muffins, Breakfast Bakeries</i>	\$32.00 per dozen
<i>Bagels with Regular and Flavored Cream Cheeses</i>	\$30.00 per dozen
<i>Flaky Croissants with Butter and Preserves</i>	\$30.00 per dozen
<i>Breakfast Burritos with Chorizo, Egg and Cheddar Cheese</i>	\$35.00 per dozen
<i>Breakfast Biscuits with Ham or Sausage</i>	\$35.00 per dozen
<i>Coffee, Decaf, Flavored Coffee, Hot Tea or Iced Tea</i>	\$37.00 per gallon
<i>Orange, Grapefruit, Apple, Cranberry or Tomato Juice</i>	\$22.00 per carafe

SWEET & SALTY

<i>Lemon Squares, Caramel Apple Grannies and Cheesecake Bars</i>	\$37.00 per dozen
<i>Assorted Giant Cookies OR Chocolate Brownies</i>	\$37.00 per dozen
<i>Assorted Ice Cream, Frozen Yogurt and Fruit Bars</i>	\$4.50 each
<i>Hard Pretzels, Potato Chips, Corn Chips or Tortilla Chips</i>	\$15.00 per pound
<i>Assortment of Power Bars, Granola Bars, and Candy Bars</i>	\$4.00 each
<i>Giant Soft Pretzels with Whole Grain Mustard</i>	\$29.00 per dozen
<i>Roasted Peanuts or Bar Mix</i>	\$27.00 per pound
<i>Tortilla Chips and Salsa</i>	\$23.00 per quart
<i>Lemonade OR Fruit Punch</i>	\$27.00 per gallon
<i>Assorted Soft Drinks</i>	\$3.00 each
<i>Bottled Water</i>	\$2.75 each

All prices are subject to sales tax and taxable service charge



BUFFET BREAKFAST

(Minimum Guarantee of 35 Guests)

A \$75.00 Small Group Fee will apply to groups with less than 35 guests guaranteed.

ELEGANTE BREAKFAST BUFFET

Assorted Chilled Juices
Sliced Seasonal Fresh Fruits
Assorted Cereal with 2% and Skim Milk
Pancakes with Maple Syrup
Assorted Breakfast Bakeries and Muffins
Assorted Bagels with Regular and Flavored
Cream Cheeses
Fluffy Scrambled Eggs
Country Style Potatoes with Onions and Peppers
Smoked Bacon and Sausage Links
Butter and Preserves
Coffee, Decaf and Hot Tea
\$18.95 per person

TEX-MEX BREAKFAST BUFFET

Assorted Chilled Juices
Seasonal Fresh Fruit in Watermelon Basket with
Lemon Yogurt Sauce
Assorted Fruit Danish and Cinnamon Rolls
Breakfast Migas
(Scrambled Eggs with Corn Tortilla Strips,
Cheddar Cheese, Onions and Peppers)
Salsa, Guacamole and Sour Cream
Ranchero Beans
Butter and Preserves
Coffee, Decaf and Hot Tea
\$20.95 per person

BREAKFAST BUFFET UPGRADES

GRILL STATION•

Choice of Pancakes, Waffles or
French toast with Assorted Fruit Toppings
Warm Maple Syrup
\$8.95 per person

OMELET STATION•

Choice of Ham, Bacon,
Swiss and Cheddar Cheeses and
Assorted Vegetable Toppings
\$8.95 per person

LOX AND BAGELS

Thinly Sliced Smoked Nova Scotia Salmon with Assorted Bagels,
Cream Cheese, Diced Onions, Capers and Chopped Eggs
\$9.95 per person

*\$55.00 Attendant Fee will apply.

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PLATED BREAKFAST

All Breakfast Entrées are served with Chilled Orange Juice,
Basket of Assorted Pastries and Muffins, Butter and Preserves, Coffee, Decaf and Hot Tea
(Minimum Guarantee of 25 Guests)
A \$75.00 Small Group Fee will apply to groups with less than 25 guests guaranteed for plated breakfast.

THE AMERICAN TRADITION

Tasty Fluffy Scrambled Eggs,
Breakfast Potatoes and
Crisp Bacon, Sausage or Ham
\$15.95 per person

BREAKFAST BURRITO

Flour Tortillas with Scrambled Eggs,
Roasted Peppers and Onions,
Topped with Grated Cheese
And Mild Salsa
Served with Grilled Fresh Pineapple
\$15.95 per person

STEAK AND EGGS

Grilled Top Sirloin Steak served
with Two Poached Eggs, topped
with a creamy Hollandaise Sauce
\$19.95 per person

Sweeten Your Plate...

Belgium Waffles or Pancakes with Whipped Butter and Maple Syrup
\$3.95 per person

CONTINENTAL BREAKFAST

THE QUICK START

Assorted Chilled Juices
Fresh Seasonal Sliced Fruit
Fresh Baked Cinnamon Rolls, Muffins and
Breakfast Bakeries, Butter and Preserves
Coffee, Decaf and Hot Tea
\$13.95 per person

THE SUNRISE

Assorted Chilled Juices, Fresh Seasonal
Sliced Fruit
Assorted Individual Fruit Yogurts
Croissants, Muffins and Breakfast Bakeries
Assorted Bagels with Regular and Flavored Cream
Cheeses, Butter and Preserves
Coffee, Decaf and Hot Tea
\$14.95 per person

CONTINENTAL BREAKFAST ENHANCEMENTS

(To accompany continental breakfast)

BREAKFAST BURRITOS

Flour Tortilla with Sausage or Bacon,
Eggs, Potatoes, and Cheese,
Pico de Gallo, Salsa and
Sour Cream
\$4.95 per person

BREAKFAST SANDWICHES

Country Biscuits or Mini Croissants with
Choice of Ham, Sausage or Bacon
\$4.95 per person

SMOKED SALMON

Thinly Sliced Smoked Nova Scotia
Salmon with Mini Bagels, Cream
Cheese and Capers, Diced Onion,
and Chopped Egg
\$10.95 per person

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REFRESHMENT BREAKS

(Minimum Guarantee of 35 Guests)

A \$75.00 small group fee will apply to group with less than 35 guests guaranteed.

ENERGIZER

*Assortment of Yogurt Smoothies
Energy and Power Bars,
Peanut Butter Bars or Cookies
Seasonal Fresh Whole Fruit
Assorted Soft Drinks and Bottled Water,
Coffee, Decaf and Hot Tea*
\$11.95 per person

THE BIG CHILL

*Assortment of Ice Cream Bars, Frozen
Yogurt Bars and Juice Bars
Assorted Soft Drinks and Bottled Water*
\$9.95 per person

THE FIESTA

*Chicken Quesadillas, Mini Beef Empanadas
Chili Con Queso with Tri-Color Tortilla
Chips, Salsa and Sour Cream
Soft Drinks, Bottled Water, and Lemonade*
\$12.95 per person

FITNESS NOW!

*Natural Fruit and Plain Yogurt, Protein Bars,
Granola Bars
Fresh Vegetable Crudités with Ranch Dip,
Whole Fresh Fruit
Assorted Power Drinks & Bottled Water*
\$14.95 per person

THE DRIVE-IN

*Freshly Popped Popcorn
Assorted Candies and Movie Style Snacks,
Freshly Baked Giant Cookies
Assorted Soft Drinks and Lemonade*
\$9.95 per person

BALLPARK

*Plump Hot Dogs, Large Soft Pretzels with Mustard
Pop Corn, Cracker Jacks, Roasted Peanuts,
Cheese Nachos
Assorted Soft Drinks and Bottled Water*
\$11.95 per person

SNACKS

<i>Imported & Domestic Cheese Presentation w/ Assortment of Crackers</i>	\$7.95 per person
<i>Chili Con Queso w/ Tortilla Chips</i>	\$34.95 per quart
<i>Salsa and Guacamole w/ Tortilla Chips</i>	\$34.95 per quart
<i>Onion, Ranch or Sun-Dried Tomato Dip w/ Potato Chips</i>	\$29.95 per quart
<i>Spinach and Artichoke Dip w/ Pita Chips and French bread</i>	\$38.95 per quart

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ALL DAY BREAK PACKAGES

(Minimum Guarantee of 35 Guests)

A \$75.00 small group fee will apply to group with less than 35 guests guaranteed.

ELEGANTÉ PACKAGE

CONTINENTAL BREAKFAST

*Fresh Seasonal Sliced Fruit
Freshly Baked Cinnamon Rolls,
Muffins and Breakfast Bakeries
Butter and Preserves
Coffee, Decaf, Hot Tea, Assorted Chilled Juices*

MID-MORNING BREAK

Assorted Soft Drinks and Bottled Water, Coffee, Decaf, Hot Tea

AFTERNOON BREAK

(Select One)

Option 1

*Your Choice of Freshly Baked Giant Cookies **OR** Brownies
Assorted Soft Drinks and Bottled Water,
Coffee, Decaf, Hot Tea*

Option 2

*Assorted Mini Candy Bars and
Freshly Popped Pop Corn
Assorted Soft Drinks and Bottled Water
Coffee, Decaf, Iced Tea and Lemonade*

\$29.95 per person

EXECUTIVE PACKAGE

CONTINENTAL BREAKFAST

*Fresh Seasonal Sliced Fruit
Danish, Croissants and Muffins,
Bagels with Regular and Flavored Cream Cheese
Breakfast Burritos, Butter and Preserves
Coffee, Decaf, Hot Tea*

MID-MORNING BREAK

*Assorted Soft Drinks and Bottled Water
Coffee, Decaf, Hot Tea, Assorted Chilled Juices*

LUNCH BREAK**

(Select One)

*Bistro Sandwich **OR** The Fajita Wrap*

AFTERNOON BREAK

(Select One)

Option 1

*Freshly Baked Giant Cookies and Frozen Fruit Bars
Assorted Soft Drinks and Bottled Water,
Regular Coffee, Iced Tea, Decaf*

Option 2

*Giant Soft Pretzels with Mustard and Your Choice of:
Cracker Jacks and Roasted Peanuts **OR** Mini Candy Bars
Assorted Soft Drinks and Bottled Water
Coffee, Decaf, Iced Tea, Power Drinks and Lemonade*

\$49.95 per person (includes lunch)

BISTRO SANDWICH**

*Flakey Golden Croissant Sandwich with
Smoked Turkey Breast and Swiss cheese
Lettuce, Tomato, and Onion
Potato Salad or Pasta Salad*

THE FAJITA WRAP**

*Roasted Peppers, Onions and Sliced Chicken
Breast wrapped in a Whole-Wheat Tortilla
Served with Pico de Gallo, Sour Cream,
Guacamole and Tri-Color Tortilla Chips*

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PLATED LUNCH

All Entrées are served with Choice of Soup du Jour or Garden Salad, Chef's Selection of Rice, Potato or Pasta, Fresh Seasonal Vegetables, Rolls and Butter, Chef's Choice Dessert and Coffee, Iced Tea, Decaf (Minimum Guarantee of 25 Guests)

A \$75.00 small group fee will apply to group with less than 25 guests guaranteed.

TORTILLA CRUSTED CHICKEN BREAST

Southwestern Sauce
\$25.95 per person

TERIYAKI CHICKEN BREAST

Grilled Pineapple
\$23.95 per person

BREAST OF CHICKEN MARSALA

Sautéed with Mushrooms in Wine Sauce
\$25.95 person

GRILLED TILAPIA

Mango and Cilantro Salsa
\$24.95 per person

GRILLED PORK LOIN

Apple-Brandy Sauce
\$25.95 per person

LASAGNA

Meat or Vegetarian, served with Bread Sticks
\$20.95 per person

COUNTRY FRIED STEAK

Country Cream Gravy
\$21.95 per person

GRILLED LONDON BROIL

In a Rich Merlot Shallot Reduction
\$23.95 per person

ROLL-IN WORKING LUNCH

Served in Meeting Rooms Only

(Maximum Guarantee of 25 Guests—small group fee does not apply)

THE DELI BUFFET

*Mixed Garden Salad, Fresh Pasta and Chicken Salad
 Smoked Turkey Breast, Roast Beef,
 Ham, Swiss and Cheddar Cheese
 Lettuce, Tomatoes, Onions, Pickle Spear
 Assorted Deli Breads and Rolls
 Chips, Assorted Cookies and Brownies
 Iced Tea*

\$20.95 per person

THE BISTRO BUFFET

*Caesar Salad, Fresh Pasta Salad
 Sliced Seasonal Fresh Fruit, Roma Tomatoes and Olives
 Croissant Sandwich with Smoked Turkey Breast and Swiss cheese
 Chips and Assorted Dessert Bars
 Iced Tea*

\$19.95 per person

PIZZA PIZZA BUFFET

*Caesar Salad, Pasta Salad and
 Garlic Bread Sticks
 Hot from our Pizza Oven:
 Pepperoni Pizza, Meatlover's Pizza
 Double Cheese Pizza, Veggie Pizza
 Assorted Cookies and Brownies
 Iced Tea*

\$19.95 per person

BOXED LUNCH

*Choice of Deli Sandwich:
 Roast Beef, Ham, Smoked Turkey Breast
 Served with Cheese on Deli Roll
 Creamy Cole Slaw or Pasta Salad
 Whole Fresh Fruit, Individual Bag of Chips
 Chocolate Chip Cookie
 Soft Drink*

\$17.95 per person

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LIGHTER SIDE PLATED ENTRÉES

Includes Chef's Choice Dessert, Coffee, Decaf and Iced Tea

(Minimum Guarantee of 25 Guests)

A \$75.00 Small Group Fee will apply to groups with less than 25 guests guaranteed.

SANDWICHES

Add a Garden Salad or Soup @ \$2.95 additional per person

BISTRO SANDWICH

*Flakey Golden Croissant Sandwich with
Smoked Turkey Breast and Swiss cheese*

*Lettuce, Tomato, and Onion
Potato Salad or Pasta Salad*

\$18.95 per person

THE FAJITA WRAP

*Roasted Peppers, Onions and Sliced Chicken
Breast wrapped in a Whole-Wheat Tortilla*

*Served with Pico de Gallo, Sour
Cream and Guacamole*

Tri-Color Tortilla Chips

\$19.95 per person

COLD DELI PLATE

*Smoked Turkey Breast, Roast Beef,
Pastrami, and Ham,*

*Swiss and Cheddar Cheese
New Potato Salad*

*Lettuce, Tomato, and Onion
Assorted Deli Rolls and Breads*

\$19.95 per person

"WINDSOR" PENNE PASTA

*Tender Penne Pasta
Fire-Roasted Vegetables*

*Tomato-Basil Sauce
Garlic Bread Sticks*

\$18.95 per person

SALADS

CHICKEN CAESAR SALAD

Classic Caesar Salad

Topped with Sliced Grilled Chicken Breast

Herbed Croutons and Grated Parmesan

Served with Sliced Baguettes and Focaccia Rolls

\$18.95 per person

STEAK OR CHICKEN FAJITA SALAD

*Tender Strips of Marinated Chicken or Beef
On a Bed of Mixed Greens, Pico de Gallo,*

Sour Cream, Guacamole and Cheddar Cheese

Served in a Tortilla Shell with

Tri-Color Tortilla Chips

\$19.95 per person

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BUFFET LUNCH

All Buffets are served with Coffee, Iced Tea, and Decaf
(Minimum Guarantee of 35 Guests)

A \$75.00 Small Group Fee will apply to groups with less than 35 guests guaranteed.

TEXAS BASH

*Field Greens with Choice of Dressing
Potato Salad, Cole Slaw, Tomato and
Cucumber Salad with Buttermilk Dressing,
Pickled Vegetables
Smoked Brisket of Beef in Barbecue Sauce,
Barbecue Chicken
Ranch Style Beans, Buttered Kernel Corn
Corn Bread, Rolls and Butter*
\$27.95 per person

THE UPPER CRUST

*Soup du Jour, Caesar Salad
With Herb Croutons
Penne Pasta Salad with Tomatoes and Fresh
Herbs, Chilled Cucumber Salad
Braised Striploin with Wild Mushroom Duxelle
Marinated Grilled Chicken Breast
With Sun-Dried Tomato Confit
Rosemary Roasted New Potatoes,
Fresh Seasonal Vegetables
Rolls and Butter, Chef's Choice Dessert*
\$29.95 per person

MEXICAN FIESTA

*Tortilla Soup or Tossed Salad
Vegetable Quesadillas with Jalapeño Jack Cheese
Sour Cream Chicken Enchiladas
Or Tequila Marinated Beef Fajitas
Warm Flour Tortillas
Pico de Gallo, Guacamole and Sour Cream
Mexicali Rice, Refried Beans, Tri-Color Tortilla Chips
Key Lime Pie*
\$23.95 per person

DELI BUFFET

*Field Greens with Choice of Dressing
Fresh Pasta Salad, Tarragon Chicken Salad, Potato Salad
Smoked Turkey Breast, Roast Beef, Ham
Swiss, Cheddar and Provolone Cheeses
Sliced Tomatoes, Red Onions, Lettuce,
Pickle Spears
Appropriate Condiments
Assorted Deli Rolls, Breads and Chips
Assorted Cookies and Dessert Bars*
\$26.95 per person

ITALIANO

*Caesar Salad with Garlic Croutons, Tomatoes and Provolone Cheese
Romano Crusted Chicken Breast topped with a Roasted Pepper Sauce
Penne Pasta with Italian Sausage and Sun-Dried Tomatoes in a Basil Cream Sauce
Sautéed Italian Vegetables
Rolls and Bread Sticks
Tiramisu*
\$27.95 per person

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PLATED DINNER

All Entrées are served with Garden Salad, Chef's Selection of Rice, Potato or Pasta, Fresh Seasonal Vegetables, Rolls and Butter, Chef's Choice Dessert, Coffee, Decaf and Iced Tea

(Minimum Guarantee of 35 Guests)

A \$75.00 Small Group Fee will apply to groups with less than 35 guests guaranteed

SELECTION OF SALADS

Seasonal Field Greens with Tomatoes, Cucumbers and Choice of Dressing

Spinach Salad with Citrus Selections, Walnuts and Raspberry Vinaigrette

Greek Salad with Calamata Olives, Red Onions and Feta Cheese

Caesar Salad with Herb Croutons and Shaved Parmesan

FEATURED APPETIZERS

(2) Southwestern Crab Cakes with Roasted Pepper Sauce
\$10.95 per Person

(3) Bacon Wrapped Shrimp with a delicate BBQ Sauce
\$10.95 per Person

Classic Shrimp Cocktail with Three Jumbo Prawns
\$10.95 per Person

(2) Stuffed Mushrooms with Crabmeat
\$8.95 per Person

DINNER DUETS

Chicken Breast with Three Jumbo Shrimp
\$35.95 per Person

Medallions of Beef with a Maryland Crab Cake
\$38.95 per Person

DINNER ENTRÉES

Chicken Breast with Choice of One Sauce:

Lemon Pepper, Tequila Lime, Herb Cream Sauce **\$24.95 per Person**

Chicken Marsalis with Mushroom Sauce **\$25.95 per Person**

Roasted Pork Loin with Apple Brandy Sauce **\$26.95 per Person**

Pecan Crusted Breast of Chicken **\$25.95 per Person**

Stuffed Chicken Breast Florentine with Herb Cream Sauce **\$27.95 per Person**

Grilled Atlantic Salmon with Dill-Butter Sauce **\$29.95 per Person**

Sliced Roast Tenderloin with Cabernet Sauce **\$28.95 per Person**

Prime Rib of Beef Au Jus **\$30.95 per Person**

New York Strip Steak with Wild Mushroom Sauce **\$34.95 per Person**

Grilled Tilapia with Mango and Cilantro Salsa **\$27.95 per Person**

Add \$4.00 per person for one glass of house wine with dinner entrée

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BUFFET DINNER

(Minimum Guarantee of 35 Guests)

\$75.00 Small Group Fee will apply to groups with less than 35 guests guaranteed.

AN ENCHANTED EVENING

Citrus Caesar Salad with Feta Cheese and Roasted Pine Nuts
Penne Pasta Salad with Asparagus Spears
Beefsteak Tomatoes with Fresh Basil and Balsamic Vinaigrette
Fresh Fruit Montage with Seasonal Berries
Grilled Seasonal Vegetables, Roasted Garlic Mashed Potatoes
Risotto with Wild Mushrooms, Rolls and Butter
Fresh Fruit Tarts with Crème Anglaise
Coffee, Iced Tea, Decaf

Choose Entrées from the following:

Roasted Prime Rib, carved by Chef
Grilled Chicken Breast with Chef's Supreme Sauce
Medallions of Beef Tenderloin
Stuffed Chicken Breast Florentine with Herb Cream Sauce
Sliced New York Strip with Merlot Sauce
Grilled Atlantic salmon with Dill Sauce
Roasted Pork Loin with Apple-Brandy Sauce
Tilapia with Crabmeat Brandy Sauce

One Entrée-\$37.95 | Two Entrées-\$40.95
Three Entrées-\$45.95

ITALIA A'MORE

Caesar Salad with Herb Croutons and Shaved Parmesan
Seafood Pasta Salad, Antipasto Salad
Sliced Roma Tomatoes with Fresh Basil, Mozzarella
And Balsamic Vinaigrette
Sautéed Italian Green Beans with Tomatoes, Onion and Peppers
Linguini with Pesto and Sun-Dried Tomatoes
Focaccia Rolls and Bread Sticks
Tiramisu
Coffee, Iced Tea, Decaf

Choose Entrées from the following:

Lasagna Florentine
Beef Lasagna
Tortellini with Chicken in Herb-Cream Sauce
Penne Pasta with Italian Sausage in Basil Cream
Chicken Parmesan
Medallions of Beef Marsalis
Romano Crusted Chicken Breast
Filet of Salmon Piccata

One Entrée-\$28.95 | Two Entrées-\$32.95
Three Entrées-\$39.95

CHUCKWAGON

Texas Field Greens with Pecans and Choice of Dressing
Potato Salad, Three Bean Salad
Tomato and Cucumber Salad with Buttermilk Dressing
Assorted Relishes and Pickled Vegetables
Mini Corn on Cob, Ranch Style Beans, Fried Okra
Jalapeño Corn Bread, Rolls and Butter
Fruit Cobbler with Vanilla Ice Cream
Coffee, Iced Tea, Decaf

Choose Entrées from the following:

Smoked Brisket of Beef in BBQ Sauce
Western Smoked Sausage
Barbecued Chicken
Country Fried Steak
Chicken Fried Chicken

One Entrée-\$27.95 | Two Entrées-\$29.95
Three Entrées-\$35.95

FIESTA

Tossed Salad or Tortilla Soup
Mexicali Rice, Refried Beans
Pico de Gallo, Guacamole and Sour Cream, Warm
Flour Tortillas, Tri-Color Tortilla Chips
Mexican Flan or Cinnamon Rice Pudding
Coffee, Iced Tea, Decaf

Choose Entrées from the following:

Sour Cream Chicken Enchiladas
Beef Enchiladas with Red Sauce
Chicken Fajitas with Peppers and Onions
Beef Fajitas with Peppers and Onions
Chicken Breast Tampico
Steamed Tamales
Chicken Quesadillas
Beef Tacos

One Entrée-\$27.95 | Two Entrées-\$29.95
Three Entrées-\$34.95

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DISPLAYS

Domestic and Imported Cheese Presentation Garnished with Fresh Fruit and Lavosh

Small (serves 25 guests) \$130.00
Medium (serves 50 guests) \$180.00
Large (serves 100 guests) \$230.00

Caramelized Wheel of Brie with Almonds, Fresh Berries and Lavosh

\$120.00 (serves 35 guests)

Crudité of Fresh Vegetables with Ranch Dip

Small (serves 25 guests) \$90.00
Medium (serves 50 guests) \$105.00
Large (serves 100 guests) \$180.00

Presentation of Fresh Fruit with Crème Fraiche

Small (serves 25 guests) \$115.00
Medium (serves 50 guests) \$200.00
Large (serves 100 guests) \$315.00

Smoked Norwegian Salmon Presentation

\$250.00 (serves 50 guests)

HOT HORS D'OEUVRES

Mini Burritos
Swedish Meatballs
Petite Quiche Lorraine and Florentine
Smoked Sausage in BBQ Sauce
Cheese Stuffed Jalapeño Peppers
Spicy Buffalo wings with Ranch Dipping Sauce
Sesame Chicken with Raspberry Sauce
Chicken Tenders with Honey Mustard Sauce
\$150.00 per 50 piece selection
Chicken or Cheese Quesadillas
Spinach and Feta Cheese Spanakopita
Thai Grilled Chicken with Coconut Sauce
Spring Rolls with Plum Sauce
Chicken Satay's with Peanut Sauce
Hawaiian Chicken and Pineapple Skewer
Miniature Beef Kabobs
Beef Empanadas
Grand Marnier Glazed Shrimp
Jumbo Coconut Shrimp with Key Lime Sauce
Crab Cakes with Roasted Pepper Sauce
Mini Tenderloins with Béarnaise Sauce
Grilled Baby Lamb Chops with
Roasted Garlic Sauce
Bacon Wrapped Jumbo Shrimp
Mini Beef Wellington
\$175.00 per 50 piece selection

COLD HORS D'OEUVRES

Deviled Eggs Romanoff
Assorted Finger Sandwiches
Prosciutto Ham Wrapped Asparagus
Salami Coronets with Dijon Cream
Smoked Salmon Coronets with Herbed Cream
Southwestern Tortilla Pinwheels
\$140.00 per 50 piece selection
Fruit and Cheese Kabobs
Smoked Salmon Canapés on Rye Bread
Baby New Potatoes with Sour Cream and Caviar
Chicken Salad En Bouchee
Cajun Crawfish on a Puff Pastry Shell
Assorted Fancy Canapés
Chocolate Dipped Strawberries
Iced Jumbo Shrimp with Cocktail Sauce
Alaskan Snow Crab Claws
Oysters on the Half Shell
\$180.00 per 50 piece selection

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PACKAGES

(To accompany Reception or Buffets)

HOT HORS D'OEUVRES

- Swedish Meatballs*
- Beef Empanadas*
- Cheese Stuffed Jalapeño Peppers*
- Smoked Sausage in BBQ Sauce*
- Spicy Buffalo Wings with Ranch Dipping Sauce*
- Chicken Tenders with Honey Mustard Sauce*
- Spring Rolls with Plum Sauce*
- Sesame Chicken with Raspberry Sauce*
- Spinach and Feta Cheese Spanakopita*

COLD HORS D'OEUVRES

- Deviled Eggs Romanoff*
- Assorted Finger Sandwiches*
- Prosciutto Ham Wrapped Asparagus*
- Southwestern Tortilla Pinwheels*
- Assorted Fancy Canapés*
- Chicken Salad En Bouchee*
- Fruit and Cheese Kabobs*
- Salami Coronet with Dijon Cream*
- Chocolate Dipped Strawberries*

Create your own package with many combinations

<i>2 Hot, 2 Cold</i>	\$21.95
<i>3 Hot, 3 Cold</i>	\$23.95
<i>4 Hot, 4 Cold</i>	\$25.95
<i>5 Hot, 5 Cold</i>	\$27.95

Presentations are based on two pieces per item per person

STATIONS

(To accompany Reception or Buffets)

PASTA STATION •

- Penné Pasta and Cheese Tortellini*
 - Light Cream Tomato Sauce,*
 - Fresh Basil, Shredded Parmesan,*
 - Garlic, Sliced Mushrooms*
 - Caramelized Onions*
- \$16.95 per person (min. 25 guests)**

TACO BAR

- Seasoned Ground Beef*
 - Taco Shells, Flour Tortillas,*
 - Diced Tomatoes, Grated Cheddar Cheese,*
 - Shredded Lettuce, Salsa, Diced Onions,*
 - Sliced Jalapeños and Tortilla Chips*
- \$16.95 per person (min. 25 guests)**

FAJITA STATION •

- Chicken and Beef Fajita Strips*
 - Fire-Roasted Onions and Peppers*
 - Grated Cheddar Cheese*
 - Flour Tortillas, Sour Cream,*
 - Pico de Gallo*
 - Tri-Color Tortilla Chips*
- \$18.95 per person (min. 25 guests)**

CARVING STATION •

(To accompany Reception or Buffets)

<i>Steamship Round of Beef (serves 200 guests)</i>	\$875.00
<i>Roast Sirloin of Beef (serves 50 guests)</i>	\$275.00
<i>Pepper Crusted Tenderloin of Beef (serves 50 guests)</i>	\$300.00
<i>Honey Baked Virginia Ham (serves 50 guests)</i>	\$195.00
<i>Brisket of Beef (serves 50 guests)</i>	\$200.00

Above carved items are served with Silver Dollar Rolls and Condiments
 \$55.00 Attendant Fee will apply

All prices are subject to sales tax and taxable service charge



CATERED BAR BEVERAGES

COCKTAILS

<i>House Brands</i>	\$7.00
<i>Call Brands</i>	\$8.00
<i>Premium Brands</i>	\$9.00

BOTTLED BEER

<i>Domestic</i>	\$5.00
<i>Premium/Import</i>	\$6.00

KEG OF BEER

(Serves 180 glasses)

<i>Domestic</i>	\$375.00
<i>Imported</i>	\$425.00

HOUSE WINES

<i>Glass</i>	\$8.00
<i>Bottle</i>	\$35.00

SPARKLING WINES

<i>House Bottle</i>	\$35.00
<i>Non-Alcoholic Bottle</i>	\$25.00

ADDITIONAL BEVERAGES

<i>Gallon Champagne Punch</i>	\$55.00
<i>Gallon Fruit Punch</i>	\$30.00

Bar Set-Up Fee \$150.00 w/ 1 Bartender
Additional Bartender \$55.00 per Bartender
Cashier Fee \$55.00 per Cashier, required for Cash Bars

One Bartender for every 100 Guests One Cashier for every 150 Guests

Brand names provided upon request

All prices are subject to sales tax and taxable service charge

CATERING TERMS AND POLICIES

1. In arranging for private functions, the final attendance must be received by the Catering Office no later than 11:00 am three working days prior to the commencement of the function. This number will be considered a guarantee, not subject to reduction, and charges will be made accordingly. The Hotel cannot be responsible for service to more than 5 percent over the guarantee.
2. All catering functions and meeting room rentals are subject to a 22% service charge and applicable taxes.
3. Should it be necessary for you to cancel this function after this contract has been signed, the hotel will be entitled to liquidate damages based on the following scale:

31 or more prior to scheduled date	50% of estimated food, beverage and meeting room rental
30 days or less prior to scheduled date	100% of estimated food, beverage and meeting room rental
4. The commitments and concessions the Hotel has made on behalf of the organization are based upon the revenues the Hotel expects to realize under this agreement and are based upon the expected amount of attendees. Should the actual revenues fall below 80% of the committed revenues herein, the organization agrees to pay additional charges in the amount, which would bring the total to equal 80% of the cumulative committee revenues, unless minimums are stated and met according to the contract.
5. Payment in full is required in advance for all catered functions unless prior credit arrangements have been established with the hotel.
6. If a change from the original room set up is requested on the day of the function, a labor charge of \$150.00 will be added to the banquet check.
7. Final menu selections should be submitted a minimum of 3 weeks prior to the function to insure the availability of the desired menu items.
8. No food or beverage of any kind will be permitted to be brought into the banquet/meeting rooms by any guest.
9. Function guests will be admitted to the banquet room and expected to depart at the times stated on Banquet Event Order.
10. The Hotel may request that the customer obtain and pay for bonded security personnel when valuable merchandise or exhibits are displayed. Bonded security personnel may be requested for social events, charges to be paid by customer. All security must be approved by hotel.
11. The customer is responsible for the arrangement and all expenses of shipping materials, merchandise, exhibits, or any other items to and from the Hotel. The Hotel must be notified in advance of shipping arrangements to insure proper acceptance of these items upon arrival to the Hotel. All items sent to the Hotel more than three days prior to the function are subject to a storage fee of \$10.00 per box. A \$2.00 per box / \$5.00 per trunk fee will apply as a handling fee by hotel to accept, store and deliver boxes to meeting room.
12. The Hotel is not responsible for damages to or loss of any items left in the hotel prior to during or following any function. The Hotel makes no warranties or representations to the customer other than those printed hereon.
13. The Hotel reserves the rights to move functions to other meeting/banquet rooms other than those appearing on the Banquet Event Order.
14. The customer is responsible and shall reimburse the Hotel for any damage, loss or liability to the Hotel by any of the customer's guests or any persons or organizations contracted by the customer to provide any service or goods before, during and after the function.
15. Any signage to be put in any meeting rooms, lobby or any directional signs must be approved. Hotel does not permit any items to be adhered to walls of meeting rooms, air walls, lobby or doors in the form of nails, push pins, thumb tacks or any other item that will pierce walls. Items that may be used to adhere to meeting room walls or lobby will be provided upon request.
16. All prices are subject to change without notification.
17. The Hotel shall not be liable for non-performance of this contract when such non-performance is attributable to labor troubles, disputes or strikes. Accidents, government (Federal, State, and Municipal) regulations of or restrictions upon travel or transportation, non-availability of food, beverage or supplies, riots, national emergencies, acts of God and other causes whether enumerated herein or not, which are beyond the reasonable control of the hotel preventing or interfering with the Hotel's performance. In such events, the Hotel shall not be liable to the customer for any damages, whether actual or consequential, which may result from non-performance.
18. Not with standing any other provision of this agreement, owner and/or manager of this Hotel shall be relieved from all requirements hereof, and this agreement shall terminate if owner shall sell, transfer or otherwise convey its interest in this MCM Eleganté Hotel & Suites, provided owner has given at least 30 days notice of this transfer of its interest in the Hotel and termination of this agreement. In the event of any such termination, owner shall return all advance payments or deposits whereupon the parties shall have no further obligations to each other, provided that if the hotel shall be continued in operations as a hotel after such transfer by owner, then owner may assign all of its rights and obligations under this agreement to the new owner who shall be solely responsible for performance here under, and owner shall be relieved of all obligations and responsibilities under this agreement upon transfer of all advance payments and received by owner to the new owner.
19. All plated meals will be charged a \$75.00 small group fee for groups less than 25 guests guaranteed. Buffets will be charged a \$75.00 small group fee for groups less than 35 guests guaranteed.
20. Outside audio visual may be brought into Hotel for meeting/event purposes. Client and/or outside company contracted are responsible for set-up, presentation and removal of the equipment brought in. A \$40.00 Technician Fee will apply if Hotel is required to set up outside equipment.