

BREAKFAST

ALL BREAKFASTS INCLUDES COFFEE, HOT TEA, AND ASSORTED CHILLED JUICES

21

18

26

BREAKFAST BUFFET

25 PERSON MINIMUM

ADD \$3 PER PERSON FOR GROUPS SMALLER THAN 25

MORNING MARKET

Sliced Tropical Fruit Display with Berries Assorted Breakfast Pastries & Muffins Fluffy Scrambled Eggs with Cheddar Cheese Smoked Bacon and Sausage Links Breakfast Potatoes with Onions and Peppers

HEALTHY START

Oatmeal with Toppings
Bran Muffins
Egg White Scramble and Crispy Turkey Bacon
Assorted Individual Yogurts with Granola Mix

CROWNE PLEASER

Sliced Tropical Fruit Display with Berries Assorted Breakfast Breads & Pastries Cinnamon French Toast Casserole Fluffy Scrambled Eggs with Cheddar Cheese Smoked Bacon and Sausage Links Breakfast Potatoes with Onions and Peppers Country Biscuits and Gravy

CONTINENTAL BREAKS

THE ORIGINAL

16

Sliced Tropical Fruit Display with Berries Assorted Breakfast Pastries Assorted Muffins Bagels with Butter, Preserves, and Cream Cheese

LIGHT AND FIT

16

Sliced Tropical Fruit Display with Berries Cottage Cheese Assorted Individual Yogurts Bran Muffins



PLATED BREAKFAST

SERVED WITH ASSORTED MINI MUFFINS

THE ALL AMERICAN

16

Fluffy Scrambled Eggs with Cheddar Cheese Served with Breakfast Potatoes and Choice of Smoked Bacon or Sausage Links Garnished with Fruit

THE EDISON

16

Baked Quiche Lorraine with Bacon, Onion, Provencal Tomato, and Swiss Cheese Served with Breakfast Potatoes and Sliced Fresh Fruit and Berries

THE PIER

14

Sliced Ham, Egg, and Cheese on a Flaky Croissant Served with Sliced Fresh Fruit and Berries

BEVERAGES & BREAKFAST ENHANCEMENTS

BEVERAGES

ONE GALLON SERVES 16 CUPS – 8 OZ. SERVINGS

Regular and Decaffeinated Coffee	39/Gallon
Assorted Hot Teas with Lemons	32/Gallon
Hot Chocolate	32/Gallon
Iced Tea with Lemons	32/Gallon
Chilled Fruit Juices	32/Gallon
Pink Lemonade	32/Gallon
Fruit Punch	28/Gallon
Infused Spa Water	28/Gallon
(Choice of Cucumber or Orange)	

Assorted Soft Drinks	3/Each
Strawberry Smoothies	5/Each
Bottled Water	4/Each
Sparkling Water	4/Each
Bottled Chilled Gourmet Coffees	5/Each
Red Bull (Regular or Sugar Free)	5/Each

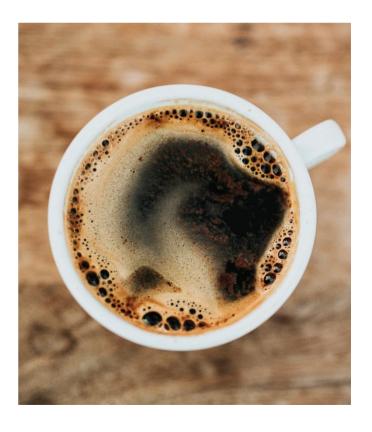
A LA CARTE

Granola Bars	4/Each
Hard Boiled Eggs	2/Each
Power Bars	4/Each
Individual Yogurts	3/Each
Whole Fresh Fruit	2/Each
Assorted Cereals with Milk	4/ Person
Assorted Breakfast Pastries	30/Dozen
Assorted Muffins	30/Dozen
Assorted Bagels with Cream Cheese	30/Dozen
Assorted Biscotti	30/Dozen
Croissants	30/Dozen
English Muffins	30/Dozen
Mini Quiche	30/Dozen
Bacon, Egg, and Cheese Croissants	45/Dozen

ENHANCEMENTS

MUST BE SOLD IN ADDITION TO A BREAKFAST BUFFET OR CONTINENTAL BREAKFAST

Oatmeal with Assorted Toppings	4/Person
Waffle Station	8/Person
Chef Attended Omelet Station*	8/Person
Build Your Own Breakfast Taco	6/Person
Yogurt Parfait Bar	6/Person
*Requires 1 Attendant Per 50 Guests	75/Attendant



BREAKS

THEMED BREAKS

SHOELESS JOE'S BALLPARK BREAK 18

Warm Soft Pretzel Sticks with Assorted Mustards and Cheese Sauce Mini Hot Dogs Cracker Jacks Cinnamon Churros with Chocolate Sauce Lemonade

Trailside 17

Build Your Own Trail Mix Assorted Mixed Nuts and Dried Fruits Granola Raisins M&M Candies Vitamin Water

Breads and Spreads 17

Hummus
Olive Tapenade
Focaccia and Grilled Peasant Bread
Strawberry Compote
Nutella
Whipped Cream
Pound Cake
Assorted Sparkling Waters

A LA CARTE

Individual Yogurts	3/Each
Whole Fresh Fruit	2/Each
Candy Bars	2/Each
Granola Bars	4/Each
Power Bars	4/Each
Assorted Häagen-Dazs Ice Cream Bars	5.25/Each
Assorted Freshly Baked Cookies	30/Dozen
Chocolate Fudge Brownies	30/Dozen
Fancy Assorted Nuts	26/Pound
Gourmet Dry Snack Mix	13/Pound
Warm Soft Pretzel Sticks	13/Pound
with Spicy Mustard and Cheese Sauce	
Chips with Dips and Salsa	15/Pound

PACKAGES

ALL DAY BREAK

26

WFI COME

Assorted Breakfast Pastries and Muffins Sliced Tropical Fruit Assorted Chilled Juices Regular and Decaffeinated Coffee Assorted Breakfast Teas

REFRESH

Assortment of Individual Yogurts Whole Fruit Assorted Soft Drinks Regular and Decaffeinated Coffee

WINDING DOWN

One of the Following:

- Assorted Freshly Baked Cookies and Brownies
- Individual Bags of Potato Chips and Pretzels
- Fresh Veggies, Pita Chips, and Hummus Assorted Soft Drinks

BEVERAGES

ONE GALLON SERVES 16 CUPS - 8 OZ. SERVINGS

Regular and Decaffeinated Coffee	39/Gallon
Assorted Hot Teas with Lemons	32/Gallon
Iced Tea with Lemons	32/Gallon
Chilled Fruit Juices	32/Gallon
Pink Lemonade	32/Gallon
Fruit Punch	28/Gallon
Infused Spa Water	28/Gallon
(Choice of Cucumber or Orange)	

Assorted Soft Drinks	3/Each
Strawberry Smoothies	5/Each
Bottled Water	4/Each
Sparkling Water	4/Each
Bottled Chilled Gourmet Coffees	5/Each
Red Bull (Regular or Sugar Free)	5/Each

LUNCH LIGHTER FARE

INCLUDES COFFEE, ICED TEA, AND DESSERT

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SERVED WITH WARM ROLLS AND BUTTER ADD SOUP | \$3 PER PERSON

CLASSIC CAESAR

23

Romaine Lettuce, Shaved Parmesan, and Garlic Croutons Served with Caesar Dressing

ADD SALMON OR GRILLED CHICKEN | \$5 PER PERSON

BLACK & BLUE

28

Mixed Field Greens with Grilled Flat Iron Steak. Red Onions, Gorgonzola Crumble, Tomato, and **Topped with Crispy Onions** Served with Bleu Cheese Dressing

ASIAN CHICKEN

22

Mixed Field Greens and Iceberg Lettuce with Teriyaki-Glazed Grilled Chicken, Mandarin Oranges, Julienne Red Peppers, Toasted Almonds, and Fried Chow Mien Noodles Served with Sesame Ginger Dressing

COBB

Mixed Field Greens with Grilled Chicken, Diced Tomatoes, Roasted Corn, Gorgonzola Cheese, Chopped Eggs, Shredded Cheddar Cheese, and **Bacon Bits** Served with Ranch Dressing

TRIO

Mixed Field Greens with Tomatoes and Cucumbers Topped with a Scoop of Chicken Salad, Tuna Salad, and Egg Salad Served with Side of Balsamic Dressing

SANTA FE

22

Mixed Field Greens with Blackened Seasoned Chicken, Black Beans, Roasted Corn, Diced Tomatoes, Tortilla Chips, and Diced Green Onions Served with Salsa Ranch Dressing

CROWNE SPINACH

Fresh Spinach with Grilled Chicken, Chopped Egg, Bacon, Strawberries, and Feta Cheese Served with Champagne Berry Vinaigrette

PLATED

ADD SOUP OR SMALL SALAD | \$3 PER PERSON CHOICE OF CHIPS, COLESLAW, OR FRUIT

QUICHE LORRAINE

20

Freshly Baked Quiche on a Bed of Baby Greens

CHICKEN CAESAR WRAP

19

Sliced Grilled Chicken Breast with Romaine, Shredded Parmesan, and Caesar Dressing

AVOCADO CLUB WRAP

19

Sliced Turkey, Ham, Provolone Cheese, Avocado, Bacon, and Mixed Greens with Mayonnaise Wrapped in a Spinach Tortilla

TUNA SALAD CROISSANT

19

Homemade Tuna Salad with Lettuce and Tomato on a Flaky Croissant

BUFFET

SERVED WITH WARM ROLLS AND BUTTER

SOUP AND SALAD

22

Soup du Jour Build Your Own Salad Bar:

- Mixed Greens
- Spinach
- Carrot
- Cucumber
- Red Onions
- Grape Tomato
- Hardboiled Egg
- Chopped Bacon
- Cheddar Cheese
- Crumbled Bleu Cheese
- Diced Chicken
- Assorted Dressings

PLATED LUNCH ENTRÉES

INCLUDES COFFEE AND ICED TEA SERVED WITH WARM ROLLS AND BUTTER

ENTRÉES

ADD SOUP OR SMALL SALAD TO ANY ENTRÉE FOR AN ADDITIONAL \$3 PER PERSON
TWO ENTRÉE SELECTION MAXIMUM (TO INCLUDE VEGETARIAN OPTION); IF MORE THAN TWO ENTRÉES ARE
SELECTED FOR SERVICE, AN ADDITIONAL FEE OF \$1 PER PERSON WILL BE ADDED TO ALL ENTRÉE CHOICES

CHICKEN PICCATA Pan Seared Chicken Breast Served in a White Wine Caper Sauce	25
DIJON CHIVE CHICKEN Pan Seared Chicken Breast Topped with a Light Dijon Mustard Chive Cream	26
ROASTED PORK TENDERLOIN Marinated Pork Tenderloin with Honey Mustard Marsala Sauce	25
POT ROAST Tender Slow Cooked Beef	26
TOP SIRLOIN Angus Top Sirloin Topped with a Red Wine Mushroom Sauce	30
GRILLED SALMON FILLET Salmon Topped with Diced Mango, Red Onion, Basil, and Tomato with Balsamic Vinegar	28
LEMON CAPER WHITEFISH Sautéed Whitefish with Lemon Caper Butter Sauce	23
ORZO PRIMAVERA Orzo Pasta with Fresh Seasonal Vegetables Tossed in Pesto Cream Sauce	22
VEGETABLE LASAGNA	21

SIDES

SELECT TWO

- Seasonal Vegetable Medley
- Green Bean Amandine
- Roasted Garlic Asparagus
- Honey Glazed Carrots
- Roasted Red Potatoes
- Garlic Yukon Mashed Potatoes
- Rice Pilaf

DESSERT

SELECT ONE

- Assorted Freshly Baked Cookies and Brownies
- Key Lime Pie
- Cheesecake
- Three-Layer Chocolate Cake



CROWNE LUNCH BUFFET

INCLUDES COFFEE AND ICED TEA SERVED WITH WARM ROLLS AND BUTTER REQUIRES A MINIMUM OF 25 ATTENDEES | ADD \$3 PER PERSON IF GUARANTEE IS LESS THAN 25

TWO ENTRÉE THREE ENTRÉE

25/Person 28/Person

SALADS

SELECT TWO

- House Garden Salad
- Caesar Salad
- · Bow Tie Pasta Salad
- Spinach Salad with Red Onions and Mushroom Served with Warm Bacon Dressing
- Fruit Salad

ENTRÉES

SELECT ACCORDING TO BUFFET PREFERENCE

- Chicken Piccata
- · Chicken Marsala
- Chicken with Dijon Chive Cream Sauce
- · Roasted Pork Loin Marinated in Garden Herbs with Rosemary Au Jus
- · Sliced Roast Beef in Gravy
- London Broil Sliced Flank Steak Topped with Red Wine Sauce
- Grilled Salmon with Mango Salsa
- Sautéed Whitefish with Lemon Caper Butter Sauce
- Roasted Vegetable Ravioli with Pesto Sauce
- · Vegetable Lasagna
- Penne Pasta with Oven Roasted Vegetables and Tomato Sauce

SIDES

SELECT TWO

- Seasonal Vegetable Medley
- Green Bean Amandine
- Roasted Garlic Asparagus
- Roasted Red Potatoes
- Garlic Yukon Mashed Potatoes
- Rice Pilaf
- Mac & Cheese Casserole

DESSERT

SELECT ONE

- Assorted Freshly Baked Cookies and Brownies
- Key Lime PieCheesecake
- Three-Layer Chocolate Cake

BOXED LUNCHES

INCLUDES WHOLE FRESH FRUIT, COOKIE, CONDIMENTS, AND CHOICE OF: COLESLAW, CHIPS, OR PASTA SALAD

GARDEN VEGETABLE WRAP Peppers, Onions, Portabellas, and Eggplant Drizzled with Balsamic Vinegar and Wrapped in a Whole Wheat Tortilla	18
ASSORTED DELI SANDWICHES Assortment of Turkey, Ham, and Roast Beef with Choice of American or Swiss Served with Lettuce and Tomato	20
CLASSIC ITALIAN Italian Meats with Lettuce, Tomato, Onion and Pesto on Focaccia Bread	18
CHICKEN CAESAR WRAP Sliced Grilled Chicken Breast with Romaine, Shredded Parmesan, and Caesar Dressing	18
CLUB WRAP Carved Roasted Turkey Breast, Ham, and Swiss Cheese, Lettuce, Tomato, and Bacon Wrapped in a Flatbread	18



PLATED DINNER ENTRÉES

INCLUDES COFFEE AND ICED TEA SERVED WITH WARM ROLLS AND BUTTER

STARTER

SELECT ONE

- House Garden Salad
- Classic Caesar Salad
- Soup du Jour

ENTRÉES

TWO ENTRÉE SELECTION MAXIMUM (TO INCLUDE VEGETARIAN OPTION); IF MORE THAN TWO ENTRÉES ARE SELECTED FOR SERVICE, AN ADDITIONAL FEE OF \$1 PER PERSON WILL BE ADDED TO ALL ENTRÉE CHOICES

CHICKEN PICCATA Pan Seared Chicken Served in a White Wine Caper Sauce	28
STUFFED CHICKEN Breaded Chicken Breast Stuffed with Apple and Brie	30
CHICKEN SALTIMBOCCA Chicken Breast with Prosciutto, Spinach, and Parmesan Cheese	30
ROASTED PORK TENDERLOIN Roasted Pork Tenderloin with Mushroom Demi and Parmesan	31
POT ROAST Tender Slow Cooked Beef	28
NY STRIP 12 oz. NY Strip with Caramelized Shallots and Pinot Noir Reduction	40
MAPLE GINGER SALMON Roasted Salmon with Maple Ginger Sauce	28
SOLE Sole Stuffed with Scallop and Crabmeat with Lemon Cream Sauce	29
PORTOBELLO MUSHROOM Grilled Portobello Mushroom with Polenta and Wilted Spinach	25
ROASTED VEGETABLE RAVIOLI	25

SIDES

SELECT TWO

- Seasonal Vegetable Medley
- Green Bean Amandine
- Roasted Garlic Asparagus
- Honey Glazed Carrots
- Roasted Red Potatoes
- Garlic Yukon Mashed Potatoes
- Rice Pilaf

DESSERT

SELECT ONE

- · Chocolate Torte Cake
- Carrot Cake
- Tiramisu
- Pineapple Upside Down Cake
- Bourbon Pecan Pie

ROYAL DINNER BUFFET

INCLUDES COFFEE AND ICED TEA
SERVED WITH WARM ROLLS AND BUTTER
REQUIRES A MINIMUM OF 25 ATTENDEES | ADD \$3 PER PERSON IF GUARANTEE IS LESS THAN 25

TWO ENTRÉE THREE ENTRÉE

34/Person 38/Person

SALADS

SELECT TWO

- House Garden Salad
- Caesar Salad
- · Caprese Salad with Balsamic Glaze
- Spinach Salad with Red Onions and Mushroom Served with Warm Bacon Dressing
- Panzanella Salad

ENTRÉES

SELECT ACCORDING TO BUFFET PREFERENCE

- Chicken Parmesan
- · Chicken with Mozzarella and Tomato Basil Relish
- · Roasted Pork Loin with Cranberry Balsamic Glaze
- Prime Rib Au Jus* | ADD \$1 PER PERSON
- Beef Medallions with Bourbon Peppercorn Sauce
- Honey Garlic Glazed Salmon
- · Whitefish with Tropical Salsa
- Mushroom Risotto
- · Sesame Ginger Tofu and Veggie Stir Fry

SIDES

SFLFCT TWO

- Seasonal Vegetable Medley
- · Roasted Garlic Asparagus
- Honey Glazed Carrots
- Roasted Brussel Sprouts with Parmesan
- Roasted Red Potatoes
- · Garlic Yukon Mashed Potatoes
- · Potatoes Au Gratin
- · Rice Pilaf

DESSERT

SELECT ONE

- · Chocolate Torte Cake
- Carrot Cake
- Tiramisu
- Pineapple Upside Down Cake
- Bourbon Pecan Pie

^{*}Chef Attended Carving Fee of \$75

THEMED BUFFET

INCLUDES COFFEE AND ICED TEA
REQUIRES A MINIMUM OF 25 ATTENDEES | ADD \$3 PER PERSON IF GUARANTEE IS LESS THAN 25

DELI MARKET

26

House Garden Salad with Two Dressings Red Skin Potato Salad with Bacon Fresh Florida Fruit Bowl Assorted Deli Breads and Wraps Assorted Meats:

- Oven Pit Roasted Ham
- Smoked Turkey Breast
- · Roast Beef

Grilled Marinated Vegetables
Sliced Cheddar, Swiss, and Provolone
Lettuce, Tomato, and Onion
Condiments
Pickle Spear
Assorted Freshly Baked Cookies and Brownies

FIESTA 25

Garden Salad with Cilantro Lime Vinaigrette
Flour Tortillas
Pulled Mojo Pork
Chicken Fajitas
Refried Beans
Yellow Spanish Rice
Fiesta Corn
Cheese and Sour Cream
Diced Tomatoes and Onions
Tortilla Chips with Salsa
Warm Churros with Chocolate Dipping Sauce

SOUTHERN HOSPITALITY

Mixed Field Greens with Assorted Toppings and Dressings Southern Fried Chicken Roast Barbecue Pork Loin Sautéed Green Beans with Bacon and Onions Homemade Mac & Cheese with Breadcrumbs Garlic Mashed Potatoes Cornbread with Honey Butter Peach Cobbler FOR FOLLOWING BUFFETS, DINNER INCLUDES ALL ITEMS. PLEASE SELECT TWO ENTRÉES FOR LUNCH.

OPENING DAY

LUNCH 26 DINNER 29

Macaroni Salad

ENTRÉES:

- Barbecue Chicken Breast
- Hamburgers and Grilled Turkey Burgers Served with all the Fixings
- Barbecue Ribs Mini Corn on the Cob Scalloped Potatoes Boston Baked Beans Apple Pie

SOUTHWEST FLORIDA

LUNCH 29 DINNER 33

House Garden Salad with Toppings and Dressings ENTRÉES:

- Baked Grouper with Tropical Fruit Salsa
- Oven Roasted Chicken Breast with Key Lime Butter Sauce
- Roasted Pork Ribs with Mango Chipotle Barbecue Sauce

Rice Pilaf Zucchini and Squash Medley Key Lime Pie

TASTE OF ITALY

LUNCH 27 DINNER 32

Classic Caesar Salad Antipasto Salad Display Warm Oven Baked Focaccia Bread ENTRÉES:

- Grilled Eggplant with Parmesan and Marinara
- Meat Lasagna
- Tuscan Chicken Smothered in Spinach, Tomatoes, Cream, and Melted Mozzarella Grilled Asparagus and Seasonal Tomatoes Tiramisu

20% TAXABLE SERVICE CHARGE AND 6.5% SALES TAX WILL APPLY TO ALL ITEMS. TAX AND SERVICE CHARGE SUBJECT TO CHANGE. PRICES QUOTED ARE VALID FOR FUNCTIONS BOOKED BY DECEMBER 31ST, 2021.

25

RECEPTION

HORS D'OEUVRES

ALL HORS D'OEUVRES ARE SERVED AND PRICED PER 50 PIECES

PASSED

•		400
•	Mini Vegetarian Spring Rolls with Sweet Chili Sauce	120
•	Stuffed Devilled Eggs	125
•	Spanakopita	125
•	Fresh Mozzarella Bruschetta on Roasted Garlic Crostini	150
•	Raspberry & Brie Bites	150
•	Baked Goat Cheese & Pear Crostini	160
•	Three Cheese Arancini	160
•	Mini Chicken Cordon Bleu	215
•	Chicken Bourbon & Boursin En Croute	225
•	Mini Beef Empanadas with Chipotle Aioli	150
•	Mini Beef Wellington	200
•	Fried Pork Potstickers with Hoisin Dipping Sauce	120
•	Mini Prosciutto and Gouda Croque Monsieur	210
•	Bacon Wrapped Scallops	175
•	Crab Rangoon with Plum Sauce	175
•	Coconut Shrimp with Zesty Orange Marmalade	160
•	Petite Crab Cakes with Cajun Remoulade	210
•	Shrimp & Lobster Spring Roll with Sweet Chili Sauce	250
•	Sliced Tuna on Wonton Crisps with Wasabi Sauce and Napa Slaw	250
•	Shrimp Cocktail Shooters	MP
C	COMFORT FOODS	
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Mini Chicken Quesadillas	160
Frank in Puff Pastry with Yellow Mustard	125
Mac & Cheese Wedges	125
Mini Cuban Sandwich	255
	Mini Chicken Quesadillas Frank in Puff Pastry with Yellow Mustard Mac & Cheese Wedges

S	STATIONARY	
•	Sweet and Sour Meatballs	120
•	Fried Chicken Tenders with Honey Mustard	120
	Boneless Chicken Wings with BBQ, Buffalo, or Teriyaki Sauce	150
	Silver Dollar Sandwiches (Ham, Turkey, and Roast Beef)	180
	Mini BBQ Pork Sliders	255
	Mini Assorted Sliders	265
	(Cheesesteak, Chicken & Cheese, Turkey & Chorizo, and Beef Brisket)	



RECEPTION SERVICE RECOMMENDATIONS

IN PLANNING YOUR RECEPTION WE RECOMMEND THE FOLLOWING CONSUMPTION GUIDELINES

RECEPTION PRECEDING DINNER

45-60 Minutes: 4-6 Pieces and/or Servings per Guest

RECEPTION AS DINNER ALTERNATIVE

45-60 Minutes: 9-12 Pieces and/or Servings per Guest 60-90 Minutes: 14-17 Pieces and/or Servings per Guest

RECEPTION

DISPLAYS

FRESH VEGETABLE CRUDITÉS

Served with Assorted Dipping Sauces

SMALL (25-50 GUESTS)	\$255
MEDIUM (50-100 GUESTS)	\$465
LARGE (100-150 GUESTS)	\$695

TROPICAL FRUIT

Fresh Seasonal Sliced Tropical Fruits and Berries

Small (25-50 Guests)	\$275
MEDIUM (50-100 GUESTS)	\$485
Large (100-150 Guests)	\$695

DOMESTIC & INTERNATIONAL CHEESES

Garnished with Tropical Fruit and Served with Assorted Crackers and Sliced French Bread

SMALL (25-50 GUESTS)	\$285
MEDIUM (50-100 GUESTS)	\$495
Large (100-150 Guests)	\$695

ANTIPASTO SALAD

Prosciutto, Pepperoni, Salami, Provolone, Mozzarella, Sliced Tomatoes, Pepperoncini, Black and Green Olives, Grilled Eggplant, Marinated Artichoke Hearts, Roasted Peppers, and Marinated Mushrooms with Italian Breadsticks

SMALL (25-50 GUESTS)	\$295
MEDIUM (50-100 GUESTS)	\$495
LARGE (100-150 GUESTS)	\$695

RECEPTION PACKAGE 25/Person

SET BUFFET STYLE AND REPLENISHED FOR 90 MINUTES MINIMUM OF 25 ATTENDES

CHOOSE ONE DISPLAY:

- Fresh Vegetable Crudités
- Tropical Fruit
- Domestic & International Cheeses

CHOOSE FIVE:

- Fresh Mozzarella Bruschetta on Roasted Garlic Crostini
- Mac & Cheese Wedges
- Mini Vegetarian Spring Rolls with Sweet Chili Sauce
- Raspberry & Brie Bites
- Spanakopita
- Three Cheese Arancini
- Boneless Chicken Wings with BBQ, Buffalo, or Teriyaki Sauce
- Chicken Bourbon & Boursin En Croute
- Fried Chicken Tenders with Honey Mustard
- Mini Chicken Cordon Bleu
- Mini Chicken Quesadillas
- Crab Rangoon with Plum Sauce
- Mini Beef Empanadas with Chipotle Aioli
- Sweet and Sour Meatballs
- Frank in Puff Pastry with Yellow Mustard
- Fried Pork Potstickers with Hoisin Dipping Sauce
- Petite Crab Cakes with Cajun Remoulade
- Shrimp & Lobster Spring Roll with Sweet Chili Sauce
- Silver Dollar Sandwiches (Ham, Turkey, and Roast Beef)
- Mini Petit Fours Desserts

STATIONS

STATION CARVING \$75 CARVER FEE PER STATION PASTA 15 Served with Warm Focaccia and Garlic Breadsticks Pepper-Crusted Prime Rib 300 Served with Roasted Garlic Aioli, Horseradish CHOICE OF TWO PASTA SELECTIONS Cream, and French Mini Baguettes Penne Pasta, Cheese Tortellini, Gemelli Pasta, or Serves 30 Guests Bow Tie Pasta HERB-ROASTED PORK LOIN 195 CHOICE OF TWO SAUCES Stuffed with Dried Apricots and Served with Classic Alfredo Sauce, Pesto Cream Sauce with Mango Chutney Sun Dried Tomatoes, or Marinara Sauce Serves 30 Guests **ENHANCEMENTS** WHOLE ROASTED TURKEY 195 Grilled Chicken Breast | \$5 PER PERSON Served with Country Gravy, Cranberry Compote, Italian Sausage | \$6 PER PERSON Stuffing, and French Mini Baguettes Shrimp | \$7 PER PERSON Serves 25 Guests 15 MAC & CHEESE **Bourbon & Honey-Glazed Ham** 225 Build Your Perfect Mac & Cheese with Choice of Served with Dijon Mustard, Hawaiian Pineapple Traditional or Artisan Salsa, and French Mini Baguettes Serves 50 Guests **TOPPINGS** Bacon Crumbles, Breadcrumbs, Broccoli, Scallions, ROASTED BEEF TENDERLOIN 325 and Chili Served Béarnaise Sauce, Horseradish Cream, and French Mini Baguettes **ENHANCEMENTS** Serves 25 Guests Grilled Chicken Breast | \$5 PER PERSON Italian Sausage | \$6 PER PERSON 750 STEAMSHIP OF BEEF Shrimp | \$7 PER PERSON Served with Fresh Horseradish, Au Jus, and Silver **Dollar Rolls** 16 PIZZA Serves 150 Guests Large Cheese Pizza (8 Slices) SALMON EN CROUTE 300 TOPPINGS | \$2 EACH Salmon Filet in a Baked Puff Pastry with Onion, Cheeses, Italian Sausage, Pepperoni, Beef, Mushrooms, and Spinach Mushrooms, Garlic, Canadian Bacon, Onions, Serves 150 Guests Peppers, Black Olives, and Pineapple **DESSERT CHOCOLATE FONDUE** 6 Pineapple, Strawberries, Pretzels, Marshmallows, Rice Crispy Treats SUNDAE BAR 6 Chocolate and Vanilla Ice Cream with Assorted Toppings MINIATURE DESSERTS 15

20% TAXABLE SERVICE CHARGE AND 6.5% SALES TAX WILL APPLY TO ALL ITEMS. TAX AND SERVICE CHARGE SUBJECT TO CHANGE. PRICES QUOTED ARE VALID FOR FUNCTIONS BOOKED BY DECEMBER 31ST, 2021.

Assortment of Petit Fours, Cakes, Pastries, Mini Cheesecake Pops, and Sweet Shooters

FROM THE BAR

A \$50 BAR SETUP FEE WILL APPLY

ONF HOUR

Two Hours

EACH ADDITIONAL HOUR

CASH BAR

PREMIUM BRAND COCKTAIL	7/EACH
SUPER PREMIUM BRAND COCKTAIL	8/EACH
Specialty	8/EACH
DOMESTIC BEER	3/EACH
IMPORTED BEER	4/EACH
House Wine	7/EACH
SOFT DRINK / MINERAL WATER	2/EACH
JUICES	3/EACH
CHAMPAGNE	5/EACH

SUPER PREMIUM OPEN BAR 20/PERSON ONE HOUR 30/PERSON **Two Hours** 9/PERSON EACH ADDITIONAL HOUR

18/Person

28/Person 8/PERSON

PREMIUM OPEN BAR

HOSTED BAR

PREMIUM BRAND COCKTAIL	5.5/EACH
Super Premium Brand Cocktail	6.25/EACH
SPECIALTY	5.5/EACH
DOMESTIC BEER	2.25/EACH
IMPORTED BEER	3/EACH
House Wine	5.5/EACH
SOFT DRINK / MINERAL WATER	1.5/EACH
JUICES	2/EACH
CHAMPAGNE	4/EACH

SPECIALTY

Keg - Domestic (15.5 Gal)	300/KEG
KEG - IMPORTED (15.5 GAL)	350/KEG
Slim Keg – Domestic (7.75 Gal)	150/KEG
Slim Keg – Imported (7.75 Gal)	175/KEG
MIMOSAS	85/GALLON
Sangria	75/GALLON
Margaritas	85/GALLON
TROPICAL FRUIT PUNCH	40/GALLON

ONE GALLON SERVES 16 - 8 OZ. ONE KEG SERVES 165 BEERS ONE SLIM KEG SERVES 82 BEERS

DRINK TICKETS

20 FICKET IVIIINIIVIOIVI	
BEER/WINE	4/TICKET
BEER/WINE/PREMIUM LIQUOR	5/TICKET

HOUSE WINE SELECTIONS

RED: Merlot, Cabernet, Pinot Noir

WHITE: Chardonnay, Pinot Grigio, Sauvignon Blanc, Moscato, and Riesling

BEER SELECTIONS

DOMESTIC: Budweiser, Bud Light, and Miller Light

IMPORTED: Corona and Heineken

PREMIUM BRANDS SELECTION

Jack Daniels, Southern Comfort, Seagrams 7, VO, Jim Beam, Malibu, Captain Morgan, Bacardi, Tito's, Smirnoff, Absolut, Tangueray, Bombay Sapphire, Dewar's, Jose Cuervo, Fireball, Svedka Raspberry, and Disaronno

SUPER PREMIUM BRANDS SELECTION

Grey Goose, Jonnie Walker Black, Makers Mark, Crown Royal, Patron, Baileys, Jameson, Kahlua, Hennessey, and **Grand Marnier**