



WACO Groups &
meeting
BANQUET MENU



Breakfast Selections

Reserved for Groups of 25 or more

(Includes Baskets of Fresh Baked Breakfast Breads, Fresh Squeeze Orange Juice, Chilled Apple Juice)

Morning Starter

**Scrambled Eggs and a choice of Bacon or Sausage
Breakfast Potatoes
Served with Apple and Orange Juices
\$11.95**

Rise and Shine Continental Breakfast

**Sliced Seasonal Fruits
Assorted Breakfast Pastries
Muffins and Bagels
Apple and Orange Juices
Served with Butter, Honey, Jams, Jellies, Cream Cheese and Preserves
\$ 14.95**

The Good Start Buffet

**Sliced Seasonal Fruits
Scrambled Eggs
Sausage and Bacon
Home Style Potatoes
Assorted Breakfast Pastries
Fresh Baked Biscuits
Apple and Orange Juices
Served with Butter, Honey, Jams, Jellies, and Preserves
\$17.95**

Freshly Brewed Regular & Decaffeinated Coffee & Tea additional \$40.00 per gallon

Items listed below are available to add to a breakfast buffet or be used as a break

Yogurt	\$3.25 each	Bagels with Cream Cheese	\$4.00 each
Individual Milk Fruit	\$1.50 each	Assorted Danish	\$24.00 dozen
Cut Fruit	\$4.25 each	Assorted Muffins	\$24.00 dozen
Serving of Sliced	\$4.00 each	Assorted Donuts	\$30.00 dozen
Fruit Whole Fruit	\$1.99 each	Granola Bars	\$2.50 each

**\$50 Service Charge for groups less than 25 people.
All Prices are subject to 18% Service Charge & Applicable Taxes.**

Refreshment Breaks

(Minimum of 20 Persons Required. Prices Based per Person)

All Breaks are calculated for a one-hour period, excluding "All Day Service", there will be an additional charge for refreshes.

All Day Basic Beverage

Fresh Brewed Regular and Decaffeinated Coffee, Assorted Fruit Juices, Assorted Sodas (Regular and Diet), and Bottled Water.
\$ 9.95 pp

Health Nut

A Variety of Granola Bars, Trail Mix, Fruit Yogurts, and Fresh Whole Fruit, Accompanied by Regular and Decaffeinated Coffee, Assorted Fruit Juices, Green Tea and Bottled Water.
\$ 16.95 pp

Intermission

Hot Buttered Popcorn, Assorted miniature chocolate candy bars, Creole Snack Mix, Spinach Artichoke Dip Served with Fresh Tortilla Chips, Coffee, Decaf, Assorted Sodas and Bottled Water.
\$ 17.95 pp

Sweet Tooth

Fresh Otis Spunkmeyer cookies (Chocolate Chip, Peanut Butter and White Chocolate Macadamia Nut), Brownies, Assorted Candy Bars, Sodas and Bottled Water.
\$ 17.95 pp

All Day Break Services

Eye Opener

Assorted Chilled Juices and Bottled Water, Display of Fresh Sliced Fruit, Assorted Danish and Muffins Served with Fruit Preserves, Jellies, and Butter. Freshly Brewed Regular and Decaffeinated Coffee

Mid-Morning Refresher

Assorted Chilled Sodas, Green Tea and Bottled Water, Whole Fresh Fruit and Granola Bars, and Fresh Regular and Decaffeinated Coffee

Afternoon Boost

Assorted Chilled Sodas and Bottled Water, Spinach Artichoke Dip with Fresh Tortilla Chips, Whole Fresh Fruit, Freshly Baked Cookies and Brownies, and Freshly Brewed Regular and Decaffeinated Coffee

\$ 39.95 pp

All Prices are subject to 18% Service Charge and Applicable Taxes.

Mid Afternoon Snack Breaks

(Reserved for Groups of 10 or more)

Grandmas' Cookie Jar

Large Fresh Baked Cookies and Chocolate Brownies

\$8.95 per Person

The Health Nut

An Assortment of Whole Fruit, Granola Bars, & Terra Vegetable Chips

\$12.95per Person

Snack and Break Items

Bowl of Mixed Nuts – Small \$40.00 / Large \$75.00

Warm Soft Pretzels \$30.00 per dozen

Freshly Popped Popcorn \$20.00 per bowl

Fresh Baked Cookies \$30.00 per dozen

Brownies \$30.00 per dozen

Assorted Pastries \$30.00 per dozen

Coffee (Regular / Decaf / Dark Roast) \$40.00 per gallon

Iced Tea \$32.00 per gallon

Assorted Can Sodas \$2.50 each

Bottled Waters \$2.50 each

All Prices are subject to 18% Service Charge and Applicable Taxes.

Lunch Plated Meals

(Minimum of 25 People)

Grilled Chicken Breast w/ Lemon Herb Sauce
Grilled Chicken Breast served with Scalloped Potatoes, Seasoned Green Beans, Fresh Garden Salad, Hot Buttered Dinner Rolls, Chef's Choice of Dessert, Iced Tea and Water
\$18.95

Grilled Salmon with Lemon Butter Sauce
Fresh Pan Salmon sautéed in a tasty Lemon Butter Sauce, served on a bed of Pilaf Rice, fresh Vegetable Medley, fresh Garden Salad, served with Rolls and Butter, Iced Tea and Water
\$24.95

Fresh Farm Raised Catfish
Fresh Fried Catfish, Creamy Coleslaw, French Fries, Red Beans and Rice, Fresh Garden Salad with Croutons, Fresh Pecan Pie, Fresh Hush Puppies, Iced Tea and Water
\$20.95

Chopped Sirloin topped with Mushroom Gravy
Hamburger Steak smothered in a Mushroom Gravy, served with Macaroni & Cheese, Collard Greens, Fresh Garden Salad, Apple Dutch Pie, Hot Buttered Dinner Rolls, Iced Tea and Water
\$24.95

Lunch Sandwiches

(Served with choice of French Fries ☐☐ Potato Chips ☐☐)

Classic Club
The Traditional Triple Decker Club Sandwich heaped with Turkey, Ham, Cheese, Bacon, Tomato, Lettuce, and Mayonnaise on Toasted White Bread, Cookies or Brownies, Iced Tea and Water
\$16.95

Tuna or Chicken Salad
Choice of Chicken or Tuna Salad with Lettuce, Tomatoes, Pickles, Herb Mayonnaise, served on a Flaky Croissant, Cookies or Brownies, Iced Tea and Water
\$16.95

Crispy Chicken
A Boneless Chicken Breast Lightly Breaded and Deep Fried to a Golden Brown with Lettuce, Tomato, and Mayonnaise on a Sesame Bun, Cookies or Brownies, Iced Tea and Water
\$18.95

Grilled Chicken
Boneless Breast of Marinated Chicken, Grilled or Blackened with Provolone Cheese, Lettuce, Tomato and Mayonnaise, Cookies or Brownies, Iced Tea and Water
\$16.95

Box Lunch

(Served with assorted potato chips, pickle spears, cookies or brownies, bottled water or canned soda)

Tuna Salad
Smoked Ham and Swiss
Turkey Breast
Roast Beef
Chicken Salad
Vegetarian
\$ 17.95

Except for the Box Lunch option, a \$50 service charge will be applied to groups under 25 people.
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Lunch Buffets

(Minimum of 25 People)

Deli Buffet

Assortment of Sliced Turkey, Ham and Roast
Beef, Cheese, Lettuce, Tomatoes, Onions and
Pickles, and Other Condiments
Assorted Sliced Breads
Potato Salad and Chips
Assorted Cookies and Brownies
Iced Tea and Water
\$ 19.95

The Cook Out

Hamburgers and Grilled Chicken Sandwiches
Lettuce, Tomatoes, Onions, Pickles, and
Other Condiments
Potato Salad
Baked Beans
Coleslaw
Potato Chips
Assorted Cookies and Brownies
Iced Tea and Water
\$19.95

The Mexican

Fajita's: Chicken or Beef (\$4 add-on charge)
Build Your Own Taco Salad
Tortilla Chips & Salsa
Mexican Rice, Refried Beans, Ground Beef
Shredded Lettuce, Guacamole,
Shredded Cheese, Sour Cream
Sopapillas
Iced Tea and Water
\$ 24.95

Old South

Choose One: Fried Catfish, Chicken (Baked or
Fried), or Glazed Ham
Choose Two: Macaroni & Cheese or Mashed
Potatoes
Black Eyed Peas, Collard Greens
Mixed Green Salad with Assorted Dressings
Rolls and Cornbread
Chef's Choice of Dessert
Iced Tea and Water
\$ 25.95

Italian Feast

Beef or Vegetable Lasagna
Chicken Parmesan
Roasted Vegetables
Herb Penne Pasta
Garlic Bread
Chef's Choice of Dessert
Iced Tea and Water
\$ 22.95

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Dinner Entrees

(Minimum of 25 People)

Pan Seared Salmon
Served with Caesar Salad,
Fresh Steamed Broccoli and other Fresh Seasonal Vegetables,
Choice of Rice or Pasta,
Dinner Rolls and Butter,
Chef's Choice of Dessert
Fresh Brewed Coffee and Iced Tea
\$ 32.95

10 oz Sirloin Steak
Served with Fresh Tossed Garden Salad,
Baked Potato,
Fresh Seasonal Vegetables,
Rolls and Butter,
Chef's Choice of Dessert,
Fresh Brewed Coffee and Iced Tea
\$ 34.95

Southern Home Cooking
Southern Chicken Fried Chicken or Chicken Fried Steak,
Served with Homemade Mac' and Cheese or Corn on the Cob,
Collard Greens,
Homemade Cornbread and Butter,
Chef's Choice of Dessert,
Fresh Brewed Coffee and Iced Tea
\$ 29.95

Golden Fried Fish and Shrimp
Farm Raised Fresh Fried Catfish and Golden Fried Shrimp
Served with Fresh Garden Salad,
Cole Slaw and Fresh Green Beans,
Hushpuppies,
Corn Bread and Butter
Chef's Choice of Dessert
Fresh Brewed Coffee and Iced Tea
\$ 34.95

Roasted Pork Loin
A Marinated, Herb-Crusted, Slow Roasted Pork Loin, sliced and topped with a Demi-
glace Sauce, Served with choice of Soup or Salad,
Fresh Seasonal Vegetables,
Garlic Mashed Potatoes,
Rolls and Butter,
Chef's Choice of Dessert,
Fresh Brewed Coffee and Iced Tea
\$ 29.95

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Classic Dinner Buffet

(Minimum of 25 People)

Choose Two of the Following Salads:

Pasta Salad
Cole Slaw
Caesar Salad

Tossed Salad With Assorted Dressings
Potato Salad
Spinach Salad
Three-Bean Salad

Vegetable Crudités
Sliced Fresh Fruit

Choose Two or Three of the Following Dinner Entrees:

Sliced English Cut Roast Beef with Au Jus
Herbed Chicken Breast with White Wine Sauce
Bourbon Glazed Ham
Roast Pork Loin
Baked or Grilled Salmon with Dill Sauce
Fried Chicken Breast with white Gravy Farmed Raised Catfish Chicken Fried Steak
Pesto Grilled Chicken Breast
Beef or Vegetarian Lasagna
10 oz Ribeye

Choose Two of the Following Vegetables:

Green Beans
Almandine
Sautéed Zucchini & Squash
Fresh Vegetable Medley

Fresh Collard Greens
Broccoli & Cauliflower Florets
Fresh Black-eyed Peas
Steamed Broccoli with Lemon

Butter Stir Fried Vegetables

Choose one of the Following Starches:

Rice Pilaf
Garlic Mashed Potatoes
Au Gratin Potatoes
Penne Pasta

Oven Roasted Rosemary
Baked Potatoes
Candied Yams
Herb Roasted Potatoes

Home-Style Mashed Potatoes

Choose one of our Sweet Street Desserts:

Dutch Apple Granny (To call this a "Pie" would be an insult.)
Pecan Pie (Mammoth pecan halves in an intoxicating filling laced with Kentucky bourbon)
German Choc' late Lovin' Cake (A decadent layered chocolate cake)
Cheese Cake (A mouthful of succulent rich cheesecake topped with strawberry topping)
Red Velvet Cake (A sweet comforting delicate topped with white cream icing and nuts)
Apple Cobbler
Peach Cobbler

Dinner Service includes Water, and Freshly Brewed Iced Tea

Choice of Two Entrees \$ 34.95
Choice of Three Entrees \$ 45.95

A \$50 service charge will be applied to groups under 25 people.

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Refreshments

Coffee and Decaffeinated Coffee	(Per Gallon)	\$40
Iced Tea	(Per Gallon)	\$40
Assorted Bottled Juices	(Each)	\$2.50
Bottled Water	(Each)	\$2.50
Sodas	(Each)	\$2.50
Assorted Pastries	(Per Dozen)	\$30
Assorted Muffins	(Per Dozen)	\$30
Doughnuts	(Per Dozen)	\$30
Fresh Baked Cookies	(Per Dozen)	\$30
Brownies	(Per Dozen)	\$30
Popcorn	(Per Bowl)	\$20
Potato Chips	(Per Bowl)	\$20
Tortilla Chips	(Per Bowl)	\$20
Salsa	(Per Quart)	\$20
Queso	(Per Quart)	\$30
Ranch Dip	(Per Quart)	\$15
Guacamole	(Per Quart)	\$30

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Receptions

Hot Hors D'oeuvres

Fried Mozzarella	(per 50 pieces)	\$95
Buffalo Wings	(per 50 pieces)	\$115
Chicken Drummettes	(per 50 pieces)	\$115
Swedish Meatballs	(per 50 pieces)	\$95
Honey BBQ Meatballs	(per 50 pieces)	\$95
Little Smokes	(per 50 pieces)	\$80
Breaded Chicken Strips	(per 50 pieces)	\$95
Pigs in a Blanket	(per 50 pieces)	\$95
Spring Rolls with Thai Dipping Sauce	(per 50 pieces)	\$90
Chicken Quesadillas	(per 50 pieces)	\$95
Chicken Tenders with Honey Mustard & Tangy BBQ	(per 50 pieces)	\$115

Cold Hors D'oeuvres

Chilled Jumbo Shrimp	(per 50 pieces)	\$175
Fresh Fruit Kabobs	(per 50 servings)	\$90
Tortilla Chips and Salsa	(per 50 servings)	\$70
Mini Croissant Sandwiches	(per 25 sandwiches)	\$90
Deviled Eggs	(per 50 pieces)	\$90
Assorted Sandwich Tray	(per 50 sandwiches)	\$90
Queso Dip	(per 50 servings)	\$80
Italian Pasta Salad	(per 50 servings)	\$90

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Hors D'oeuvre Displays

Domestic Imported Cheese with Crackers

Small \$75 Serves 25 people
Medium \$100 Serves 50 people
Large \$150 Serves 75-100 people

Crudités Tray – Fresh Vegetable, Relishes, and Dip

Small \$ 90 Serves 25 people
Medium \$140 Serves 50 people
Large \$190 Serves 100 people

Seasonal Fruit

Small \$ 100 Serves 25 people
Medium \$150 Serves 50 people
Large \$250 Serves 75-100 people
Add Yogurt Dip \$35 per quart
Add Swiss Chocolate Fondue \$90per quart

Fruit, Cheese & Cracker Display

Small \$ 150 Serves 25 people
Medium \$200 Serves 50 people
Large \$275 Serves 75-100 people

Classic Shrimp Cocktail

Steamed Jumbo Shrimp Served with Fresh Lemons and classic cocktail sauce
\$199 per 10 people

Smoked Salmon

Cold Smoked Salmon ornately displayed with traditional Garniture and lemon dill cream cheese
\$199 per 10 people

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Bars and Beverages

Super Premium Brands	\$10.95+
Premium Brands	\$9.50+
Call Brands	\$7.50+
Craft Beer	\$8.00+
Imported Beer	\$7.50+
Domestic Beer	\$5.00+
Wine by the Glass	\$8.00+
Cordials	\$8.00+
Soft Drinks & Juices	\$3.00+
Mineral Waters	\$4.00+

	Call Brands	Premium Brands	Super Premium Brands
Scotch	Cutty Shark	Dewar's	Johnny Walker Black Label
Bourbon	Jim Beam	Jack Daniels	Knob Creek
Vodka	Smirnoff	Absolute	Gray Goose
Gin	Beefeater	Tanqueray	Bombay Sapphire
Rum	Bacardi	LightMeyer's Dark Rum	Bacardi 151
Canadian	Canadian Club	Crown Royal	Crown Royal Reserve
Tequila	Sauza Gold	Cuervo Gold	Patron
Cordials	Bailey's Irish Cream	Amaretto, Kahlua	Grand Marnier

Bartender/Cashier Fees (1st 4 hours, \$90 per add'l hour) \$120
 One Bartender/Cashier Fee Waived with each \$850.00 in Bar Revenue
 +All Prices are subject to change without notice.
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In accordance with state and liquor laws, the hotel must provide all Alcoholic Beverages.

Champagne Toast

\$20.00 per bottle
(6 bottle minimum)

Sparkling Apple Cider Toast

\$15.00 per bottle
(6 bottle minimum)

Moet

\$199.00 per bottle

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