



# Banquet and Catering Menu

## **Breakfast Buffets**

Options Available From 7A-10A – 90 minute serve time

Our Breakfast Buffets Include:

Chilled Orange Juice

Freshly Brewed “House Blend” and Decaffeinated Coffee

(Beverages are supplied only during meal period)

(All day beverage packages are available on request)

### **Simply Continental**

**10.50**

Fresh Bowl of Fruit, Cold Cereal and Milk, Bagels, English Muffins, Fruit Preserves and Butter.

### **Ashland Breakfast**

**15.95**

Fresh Fluffy Scrambled Eggs, Biscuits, Sausage Gravy, Crisp Hickory Smoked Bacon and Sausage Links, Breakfast Potatoes, Fresh Seasonal Fruit, Yogurt, Assortment of Breakfast Breads, Pastries, Preserves and Butter.

## **Breakfast A la Carte**

Coffee, Gallon	\$20.00/gal	Croissants	\$23.00 dz
Individual Yogurt	\$2.00 ea	Bottle Water	\$2.00 ea
Bottles of Orange Juice	\$3.00 ea	Assorted Muffins	\$23.00 dz
Granola and Fruit Bars	\$2.00 ea	Hard Boiled Eggs	\$9.00 dz
Bottles of Cranberry and Apple Juices	\$3.00 ea	Breakfast Pastry	\$23.00 dz
Bagels with Cream Cheese	\$25.00 dz	Assorted Whole Fruit	\$2.00 ea
Bottled Soft Drinks	\$3.00 ea	Additional Meat Choice	\$3.00/person
Iced Tea	\$15.00/gal	Assortment of Cold Cereal and Milk	\$3.00/person

# Brunch Buffet

Minimum 50 people

Includes Chilled Orange and Cranberry Juices, Assorted Sodas, Water  
Freshly Brewed "House Blend" and Decaffeinated Coffee, Freshly Brewed Iced Tea  
90-minute serve time

## Salads

Winchester Salad  
Fresh Fruit Display

## Breakfast Breads

Bagels and Cream Cheese  
Assortment of Danish Pastries  
Muffins and Breakfast Breads

## Breakfast Basics

Scrambled Eggs  
Bacon and Sausage Links  
Home Fried Potatoes

## Choose One Pasta:

Penne Ala Vodka  
Pasta Primavera

## Choose One Side:

Garlic Mashed Potatoes, Rice Pilaf, Oven Roasted Potatoes, Baked Macaroni and Cheese,  
Seasonal Vegetable Medley, Garlic Green Bean, or Steamed Broccoli

## Entrée:

Salmon with Capers & Dill Sauce  
Chicken Piccata  
Beef Tip Marsala  
Honey Glazed Ham

Chef's Selection of Dessert

**\$32.95 per person**

## Additional Brunch Options:

(Chef's Fee of \$35.00 will apply to Carving and Action Stations)

**Carved Turkey Station**  
\$9.95 per person

**Omelet Station**  
\$8.95 per person

**Champagne Mimosa Bar**  
\$11.95 per person

**Waffle Station**  
\$6.95 per person

**Carved Prime Rib Station**  
\$16.95 per person

**Cinnamon French Toast**  
\$6.95 per person

# Themed Lunch Buffets

Options Available from 11A-3P – 90 minute serve time

## Buffet Minimum 15 guests

Served with Freshly Brewed Iced Tea, Water, and Freshly Brewed “House Blend” and Decaffeinated Coffee

Add \$3.00 per person to include assorted soda selection

(Beverages are supplied only during meal period)

(All day beverage packages are available on request)

### EXECUTIVE DELI PLATTER

Seasonal Greens Salad w/ Dressings  
Potato Salad or Pasta Salad  
Potato Chips  
Rolls and butter  
Platter of Sliced Roast Beef, Turkey, and Ham  
American, Provolone and Swiss cheese  
Lettuce, Tomatoes, Onions, and Pickles  
Fresh Baked Cookies and Brownies  
Add Soup Du Jour \$3.00

**18.95 per person**

### SOUTH OF THE BORDER

Seasonal Greens Salad with Winchester Dressing  
Pasta Salad  
Flour Tortillas  
Chicken and Beef with Salsa, Guacamole  
Sour Cream, Tomatoes, and Shredded Cheese  
Black Beans  
Spanish Rice  
Cheesecake  
Add Tortilla Soup \$3.00 per person

**19.95 per person**

### TUSCAN VISIT

Tossed Caesar Salad  
Green Beans  
Garlic Bread Sticks  
Pasta Primavera

#### Choice of One Entrée:

Grilled Eggplant  
Chicken Marsala  
Shrimp Scampi

Cheesecake

**21.95 per person**

### VEGETARIAN SUBSTITUTIONS UPON REQUEST

### IT'S A WRAP

Green Salad with Dressings  
Flour Tortillas including:  
Chicken Caesar Wrap  
Ham and Cheese Wrap  
Turkey Club Wrap  
Potato Chips  
**Choice of:** Potato Salad or Pasta Salad  
Fresh Baked Cookies, Potato Chips and Brownies

**18.95 per person**

### ITALIAN BUFFET

Classic Caesar Salad  
Garlic Bread Sticks  
Zucchini and Squash Medley  
Pasta Marinara  
Rolls with Butter  
**Choice of One Entrée:**  
Parmesan Chicken  
Vegetarian or Meat Lasagna  
Cheesecake  
Add Minestrone Soup \$3.00 per person

**19.95 per person**

### SOUP, SALAD AND BAKED POTATOES

#### Choice of Soup:

Broccoli & Cheddar Soup  
Tomato Basil or Chicken Noodle  
Salad of Seasonal Greens  
Caesar Salad  
Bacon Bits, Cheese, Chicken, Croutons  
Garlic Bread Sticks  
Baked Potato  
Chef's Choice of Dessert

**15.95 per person**

### ALL AMERICAN

Cheese Burgers  
Hot Dogs  
BBQ Chicken Sandwich  
Coleslaw  
Baked Beans  
Cookie and Brownie

**16.95 per person**

All themed lunch buffets are also available as dinner buffets for an additional  
\$5.95 per person

## **“To-Go”**

**Minimum 5 guests**

***When time is a premium and lunch is a necessity try these boxed favorites***

All “To-Go” selections come with a Choice of Bottled Water or Soft Drink,  
Bag of Chips, Cookie, and Whole Fruit.

### **Choice of:**

#### **Wraps**

Sliced Turkey, Ham, or Veggie Wraps with Lettuce, Tomato and Cheese,  
Wrapped up in a Flour Tortilla.

**11.95**

#### **Sandwiches**

Roast Beef, Ham, or Turkey Sandwiches with Lettuce, Tomato and Cheese served  
on a Roll.

**11.95**

Both come with mayonnaise and mustard packets.

# Associate Meeting Package

Includes all day beverage service, lunch and a PM break

(15 Person minimum)

Pick 90-minute window for Lunch

## All Day Beverage Service

Assorted sodas, water, freshly brewed regular, decaf coffee unsweet tea, and sweet tea

&

## Lunch (Choose 1)

### EXECUTIVE DELI PLATTER

Seasonal Greens Salad w/ Winchester Dressing, Potato Salad or Pasta Salad, Assorted Breads and Rolls  
Platter of Sliced Roast Beef, Turkey, and Ham, American, Provolone and Swiss cheese,  
Lettuce, Tomatoes, Onions, and Pickles. Fresh Baked Cookies and Brownies

### SOUTH OF THE BORDER

Seasonal Greens Salad with Winchester Dressing, Pasta Salad, Flour Tortillas, Black Beans, Spanish Rice, Chicken and  
Beef with Salsa, Guacamole, Sour Cream, Tomatoes, and Shredded Cheese  
CheeseCake

### ALL AMERICAN

Cheeseburger, Hot Dog, BBQ Chicken Sandwich  
Coleslaw and Baked Beans  
Cookies and Brownies

&

## PM Break (Choose 1)

### Salty and Sweet

Assortment of Freshly Baked Cookies, Brownies, Assorted Cheese Cubes,  
Crackers and Mini Pretzels

### Crunchy Munchies

Mini Pretzels, Potato Chips, Carrots and Celery Sticks with Ranch Dip

### Premium Snack add \$6.95 per person

Cheese cube platter, carrot and celery sticks w/ ranch dip

**Choice of:** Teriyaki Meatballs or Chicken Tenders w/ Honey Mustard

**\$29.95++ per person**

# Executive Meeting Package

Includes all day beverage service, breakfast, lunch and a PM break  
(15 Person minimum)

Pick 90-minute window for Entrée

## All Day Beverage Service

Assorted sodas, water, freshly brewed regular, decaf coffee, unsweet tea and sweet tea.

&

## Deluxe Continental

Fresh Seasonal Fruit and Yogurt, Variety of Breakfast Breads, Muffins and Pastries,  
Fruit Preserves and Butter, Assortment of Bagels and Cream Cheese, Hard Boiled Eggs, Cold Cereals and Milk.

&

## Lunch (choose 1)

### EXECUTIVE DELI PLATTER

Seasonal Greens Salad w/ Winchester Dressing, Potato Salad and Pasta Salad, Assorted Breads and Rolls  
Platter of Sliced Roast Beef, Turkey, and Ham, American, Provolone and Swiss cheese,  
Lettuce, Tomatoes, Onions, and Pickles. Fresh Baked Cookies and Brownies

### SOUTH OF THE BORDER

Seasonal Greens Salad with Winchester Dressing, Pasta Salad, Flour Tortillas, Black Beans, Spanish Rice, Chicken and Beef  
with Salsa, Guacamole, Sour Cream, Tomatoes, and Shredded Cheese  
Cheesecake

### ALL AMERICAN

Cheeseburger, Hot Dog, BBQ Chicken Sandwich  
Coleslaw and Baked Beans  
Cookies and Brownies

&

## PM Break

### It's a Party

Assorted Cheese Cubes and Crackers, Fresh Apple Slices with Caramel Dipping Sauce,  
Carrot and Celery Sticks with Ranch Dip

**\$39.95++ per person**

# Presidential Meeting Package

Includes all day beverage service, breakfast, lunch, break & Dinner  
(15 Person minimum)

## All Day Beverage Service

Assorted sodas, water, freshly brewed regular, decaf coffee, unsweet and sweet tea.

&

## Deluxe Continental

Fresh Seasonal Fruit and Yogurt, Variety of Breakfast Breads, Muffins and Pastries,  
Fruit Preserves and Butter, Assortment of Bagels and Cream Cheese, Hard Boiled Eggs, Cold Cereals and Milk.

## Lunch (choose 1)

### EXECUTIVE DELI PLATTER

Soup Du Jour, Seasonal Greens Salad w/ Winchester Dressing, Potato Salad or Pasta Salad, Assorted Breads and Rolls  
Platter of Sliced Roast Beef, Turkey, and Ham, American, Provolone and Swiss cheese, Garden Vegetable Platter,  
Lettuce, Tomatoes, Onions, and Pickles. Fresh Baked Cookies and Brownies

### SOUTH OF THE BORDER

Tortilla Soup, Seasonal Greens Salad with Ranch Dressing, Spanish Pasta Salad, Flour Tortillas and Hard Taco Shells  
Black Beans, Spanish Rice, Chicken and Beef with Salsa, Guacamole, Sour Cream, Tomatoes, and Shredded Cheese  
Cheesecake

### ALL AMERICAN

Seasonal Green Salad w/ Winchester Dressing,  
Cheeseburger, Hot Dog, BBQ Chicken Sandwich  
Coleslaw and Baked Beans  
Cookies and Brownies

## Break

### It's a Party

Assorted Cheese Cubes and Crackers, Fresh Apple Slices with Caramel Dipping Sauce,  
Carrot and Celery Sticks with Ranch Dip

## Dinner (choose 1)

### Presidential Choice

Soup Du Jour, Seasonal Green Salad w/ Winchester Dressing, or Caesar Salad, Rice Pilaf, garlic green beans,  
Filet Medallions topped with a bourbon mushroom glaze, Rolls and butter, Key Lime Pie

### Vice President Choice

Soup Du Jour, Seasonal Green Salad w/ Winchester Dressing, or Caesar Salad, Garlic Mash Potatoes, Vegetables,  
Chicken Piccata, Rolls and butter, Red Velvet Cake

**\$59.95++ per person**



## **Specialty Breaks**

**Minimum 15 people**

### **Sunrise Package**

Freshly Brewed "House" Blend and Decaffeinated Coffee, Orange, Apple and Cranberry Juices, Basket of Whole Fruit, Nutri-Grain Bars, Trail Mix

**7.95 per person**

### **Crunchy Munchies**

Mini Pretzels, Potato Chips, Carrots and Celery Sticks with Ranch Dip, Soda and Bottled Water

**7.95 per person**

### **Salty and Sweet**

Assortment of Freshly Baked Cookies, Brownies, Mixed Nuts, Mini Pretzels, Sodas, and Bottled Water

**8.95 per person**

### **It's a Party!**

Assorted Cheese and Crackers, Fresh Apple Slices with Caramel Dipping Sauce, Carrot and Celery Sticks with Ranch Dip, Sodas and Bottled Water

**10.95 per person**

### **Cookie Monster**

Assortment of Freshly Baked Cookies, Milk, Sodas and Bottled Water

**7.95 per person**

## **Specialty Beverage Service**

### **Domestic Bottled Beer**

**12 for \$42**

### **Imported Bottled Beer**

**12 for \$54**

### **House Selected Wine**

**Choice of Merlot, Cabernet, Chardonnay, Pinot Grigio or White Zinfandel**

**\$35 per Bottle**

## **Dinner Option 1**

Available From 5P-9p

Buffet Minimum of 15 Guests

(all served buffet style, add \$5 per person for plated)

### **Choice of one:**

#### **Field Greens Salad**

With Tomatoes, Cucumbers, and shredded cheese served with Winchester Dressing Rolls and Butter

#### **Caesar Salad**

Romaine Lettuce with Garlic Croutons tossed with Caesar Dressing and Parmesan Cheese with Rolls and Butter

### **Choice of:**

Garlic Mashed Potatoes, Rice Pilaf, Oven Roasted Potatoes, Baked Macaroni and Cheese, Potato Salad, Power Slaw, Honey Bourbon Baby Carrots, Garlic Green Bean, or Steamed Broccoli

### **Entrées Selections**

(Choice of One, Two or Three):

Chicken & Broccoli Penna Pasta Alfredo

Salmon with Lemon Dill Sauce

Chicken Marsala

Pasta Primavera

Grilled Tilapia Topped with a Jerk Lemon Butter Sauce

Beef Tips in a Bourbon Mushroom Sauce

### **Chef's Selection of Desserts**

Freshly Brewed "House Blend" and Decaffeinated Coffees

Sweet and Unsweet Tea and Water

Add assorted soda \$3.00 per person

**One Entree: 24.95 per person w/ two side choices**

**Two Entrées: 34.95 per person w/ three side choices**

**Three Entrées: 44.95 per person w/ three side choices**

## **Dinner Option 2**

Available From 5P-9p

Buffet Minimum of 15 Guests

(all served buffet style, add \$5 per person for plated excluding appetizer)

### **Appetizer Selection**

#### **Choice of one:**

Deviled Eggs

Tomato Bruchetta

Mozzarella Cheese Sticks

Teriyaki Meatballs

Add a second appetizer for \$4.95 per person

#### **Choice of one:**

#### **Soup Du Jour**

Chef's Favorite Soup of the Day

#### **Field Greens Salad**

With Tomatoes, Cucumbers, and Onions served with a Balsamic Vinaigrette with Rolls and Butter

#### **Caesar Salad**

Romaine Lettuce with Garlic Croutons tossed with Caesar Dressing and Parmesan Cheese with Rolls and Butter

#### **Tomato and Cucumber Salad**

Locally Grown Tomatoes and Cucumbers tossed in an Olive Oil and Balsamic blend

#### **Choice of:**

Garlic Mashed Potatoes, Rice Pilaf, Oven Roasted Potatoes, Potatoe Salad,

Seasonal Vegetable Medley, Grilled Asparagus,

Garlic Green Beans, Golden Buttered Corn or Steamed Broccoli

### **Entrées Selections**

(Choice of One, Two or Three):

Shrimp Scampi over linguini

Salmon

(Choice of Lemon Dill, Honey Glazed or Bourbon)

Chicken Marsala

Sliced Jerk Pork Tenderloin

Beef Medallions with a Bourbon Mushroom Glaze

Grilled Tilipia Topped with a Jerk Lemon Butter Sauce

### **Chef's Selection of Desserts**

Freshly Brewed "House Blend" and Decaffeinated Coffees

Sweet and Unsweet Tea and Water

Add assorted soda \$3.00 per person

**One Entree: 29.95 per person w/ two sides**

**Two Entrées: 39.95 per person w/ three sides**

**Three Entrées: 45.95 per person w/ three sides**

## Dinner Option 3

Available From 5P-9p

Buffet Minimum of 15 Guests

(all served buffet style, add \$5 per person for plated excluding appetizer)

### Appetizer Selection

#### Choice of one:

Deviled Eggs	Southwest Chicken Eggrolls
Tomato Bruchetta	Jumbo Shrimp with Cocktail Sauce
Mozzarella Cheese Sticks	Chicken Tenders w/Honey Mustard
Teriyaki Meatballs	Coconut Shrimp w/ Thai Chili Sauce
	Pot Stickers

Add a second appetizer for \$4.95 per person

Salmon (Choice of Lemon Dill, Honey Glazed or Bourbon)

Chicken Franchise

Five Cheese Baked Spaghetti w/ meat sauce

Lasagna

Shrimp Scampi over Linguini

Filet Medallians with a Bourbon Glaze

Chicken Marsala

### **Chef's Selection of Desserts**

Freshly Brewed "House Blend" and Decaf Coffees Selection of Specialty Teas, Freshly Brewed Iced Tea and Water

Add assorted soda \$3.00 per person

**Two Entrées: 44.95 per person**

**Three Entrées: 54.95 per person**

## Cold Hors d'oeuvre Selection

(Served in 50-piece minimums, price per 50 pieces)

Deviled Eggs	50
Tomato Bruschetta	50
Vegetable Tray w/ Ranch Dip	65
Assorted Cheese Cube Tray w/ Crackers	65
California Sushi Rolls	120
Jumbo Shrimp with Cocktail Sauce	125

## Hot Hors d'oeuvre Selection

(Served in 50-piece minimums, price per 50 pieces)

Assorted Mini Pizza	95
Cheese Curd Tray	65
Southwest Chicken Egg Rolls	75
Breaded Chicken Tenders w/ Honey Mustard Sauce	85
Mozzarella Cheese Sticks	85
Pot Stickers	85
Teriyaki Meatballs	85
Buffalo Chicken Wings	95
Stuffed Mushrooms	95
Coconut Shrimp	105
Petite Crab Cakes with a Stone Mustard Sauce	150

# Mingling Receptions Packages

(Priced per person, per hour of service, minimum of 20 guests)

## Happy Hour

Cheese Display w/ Crackers  
Vegetable Platter w/ Ranch Dip  
Teriyaki Meatballs  
Breaded Chicken Tenders with Honey Mustard  
**12.95 per person**

## Light & Festive

Cheese Display w/ Crackers  
Carrot and Celery Sticks w/ Ranch Dip  
Harvest of Fresh Fruits  
Sliced Turkey Breast  
Mini Quiche Tarts  
Breaded Chicken Tenders with Honey Mustard  
Coconut Shrimp  
**16.95 per person**

## Sweet Dessert!

Variety of Petite Pastry, Cream Puffs, Cannolis,  
Cupcakes and Mini Desserts  
**11.95 per person**

## Harvest of Fresh Fruits

Selection of Seasonal Fruits with Yogurt  
Dip  
**7 per person**

## Networking

Harvest of Fresh Fruits  
Cheese Display w/ Crackers  
Carrots and Celery Sticks w/ Ranch Dip  
Southwest Chicken Egg Rolls  
Teriyaki Meatballs  
**14.95 per person**

## Time for a Party

Cheese Display w/ Crackers  
Carrot and Celery Sticks w/ Ranch Dip  
Pasta Salad  
Boneless Buffalo Chicken Wings  
Petite Crab Cakes with a Stone Mustard Sauce  
Coconut Shrimp  
Southwest Egg Rolls  
Mini Desserts  
**20.95 per person**

## Antipasti Salad

Prosciutto, Salami, Pepperoni,  
Country Olive Blend, Roasted  
Peppers, Grilled Vegetables,  
Mozzarella Balls, Shredded Provolone,  
Tossed with Penne Pasta  
Italian Bread  
**9 per person**

## ***Stations Add On's***

(Priced per person, per one hour of service, minimum of 20 guests)

### **CARVING**

Beef Tenderloin, & Au Jus

\$25

Slow Roasted Prime Rib, Horseraddish Sauce

\$16

Bourbon Glazed Baked Ham

\$14

Turkey Breast, & Gravy

\$12

Herb Rubbed Pork Loin, & Sweet Apple Sauce

\$12

### **ACTION**

#### Pasta Bar

Three Types of Pasta and Sauce with Fresh Toppings and Garlic Bread

\$12

Each Station Requires a Chef - \$35 per chef per hour

# Banquet Beverage Service

A bartender fee of \$30 per hour exclusive of tax and service charge.

Includes 30 minutes of set-up & 30 minutes of tear down.

## Hosted Bar Prices

Priced Per Drink

Call – 6.00

Premium - 7.50

Domestic Beer - 4.50

Imported Beer - 5.50

House Wine – 5.50

Soft Drinks – 3.00

Bottled Water – 2.00

Cash Bar is available if host declines a hosted bar, there will be a flat \$150 set up and breakdown charge for this.

---

### Call Brands

Smirnoff Vodka, Tanqueray Gin, Dewars Scotch, Jim Beam Bourbon, Seagram 7 Whiskey,  
Cruzan Rum & Jose Cuervo Tequila

---

### Premium Brands

Tito's Vodka, Bombay Sapphire Gin, Johnny Walker Black Scotch, Maker's Mark Bourbon,  
Crown Royal Whiskey, Bacardi Rum & Patron Tequila

---

## PACKAGES

(If Host picks a package from this area bartender fee is waived)

### Host Sponsored Cocktail Hour

Priced Per Person per Hour

Includes Beer, House Wine, Call or Premium Brand Liquors (Choose below), Soft Drinks, & Bottled Water

\$16.95 per Person per hour first hour then every hour after is \$9.95 per Person per hour (Call Brands)

\$20.95 per Person per hour first hour then every hour after is \$11.95 per Person per hour (Premium Brands)

### Host Sponsored Limited Cocktail Hour

Includes Beer, House Wine, Soft Drinks, & Bottled Water

\$14.95 per Person per hour first hour then every hour after is \$7.95 per Person per hour

---

## Specialty Items

Champagne Mimosa Bar	11.95 per person
Champagne, House	30.00 per bottle
Champagne Toast	5.00 per person
Wine Bottle	Ask for Selection

Bartenders are required for all bars.