



Holiday Inn[™]

AN IHG[®] HOTEL

PETERBOROUGH WATERFRONT

Catering MENU

Holiday Inn Peterborough Waterfront

150 George St. North, Peterborough, Ontario

705-783-1144 Ext 2

www.holidayinn.com/waterfront

Our commitment to you

Meet with confidence



One of the most critical aspects of a **Social & Formal Celebration** is the focus placed on the food and service provided. We ensure a culinary journey with menus that cater to the diversity of your guests and different tastes.



We understand that **Corporate and Associations** groups may range from small gatherings to impressive dinners. Whether it's a themed buffet, passed hors d'oeuvres, or a more formal feast, we've got you covered.



Family Events from retirement parties, birthdays, baby and bridal showers always call for celebration. We provide complete freedom of choice. We can do it all, and we do it all fabulously.



For our college, youth, and other **Sports Teams** visiting the hotel, we have the perfect menu options that cater to everyone's taste. Whether it's a team lunch, banquet, or celebration, you can count on us.



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Breakfast



Get Going Boxed Breakfast

Breakfast Sandwiches

Whole Fruit Seasonally Inspired

Greek Yogurt Parfait Fresh Berries and Granola

Choice of Breakfast Sandwich

Liftlock Bagel Bacon, Cage-Free Scrambled Eggs, and Cheddar Cheese

or

Keep it Healthy Wrap Turkey Sausage, Cage-Free Egg Whites, Swiss Cheese, Tomato, and Baby Spinach

Bottled Water

\$22.99 per guest

Continental

Whole Fruit Seasonally Inspired Selection

Fresh Baked Muffin

Greek Yogurt Parfait Fresh Berries and Granola

Bottled Water

\$19.99 per guest

Boxes are pre ordered and built ahead of service.
Planner's choice of sandwich due 72 business hours in advance.
All items individually packaged.
Additional charge of \$5.00 per guest applies for groups of less than 12 guests.
Quality guarantee is based on 45 minutes for health and safety standards.

Rise & Shine Continental

Fresh Cut Fruit Melons, Pineapple, and Berries

**Chef's Selection of Muffins, Danish, Croissants,
and Artisan Breads** Butter and Assorted Jams

Vanilla Greek Yogurt

Cage Free Hard-Boiled Eggs

Hot Oatmeal Brown Sugar, Raisins, Nuts and
Cinnamon

\$18.99 per guest

An additional charge of \$5.00 per guest applies for groups of less than 25 guests.
Quality guarantee is based on 45 minutes for health and safety standards.

All prices subject to a Service charge and Sales tax. Both are subject to change.
Menu items and pricing may change based on availability and market conditions.



Return to TOC

Hot foods

All Canadian Breakfast Buffet



Fresh Cut Fruit Melons, Pineapple, and Berries

Chef's Selection of Fresh Baked Muffins, Pastries, Croissants, & Artisan Breads Butter and Assorted Jams

Warm Biscuits Butter and Assorted Jams

Cage-Free Scrambled Eggs

Planner's Choice of 2 Meats: Thick Cut Bacon, Pork Sausage or Turkey Sausage

Cinnamon Vanilla French Toast Butter and Maple Syrup

Parmesan Herbed Breakfast Potatoes

\$24.99 per guest

Planner's choice of meat due 72 hours in advance.

An additional charge of \$5.00 per guest applies for groups of less than 12 guests.

Quality guarantee is based on 45 minutes for health and safety standards.

All prices subject to a Service charge and Sales tax. Both are subject to change.
Menu items and pricing may change based on availability and market conditions.

Breakfast Buffet

Fresh Cut Fruit Melons, Pineapple and Berries

Assorted Fresh Baked Pastries & Artisan Breads Butter and Assorted Jams

Warm Buttermilk Biscuits

Cage-Free Scrambled Eggs

Canadian Bacon & Choice of Breakfast Sausage or Thick Cut Bacon

Breakfast Potato Hash Peppers and Onions

French Toast Bake Butter and Maple Syrup

\$24.99 per guest

Planner's choice of meat due 72 hours in advance.

An additional charge of \$5.00 per guest applies for groups of less than 12 guests.

Quality guarantee is based on 45 minutes for health and safety standards.



All prices subject to a Service charge and Sales tax. Both are subject to change.
Menu items and pricing may change based on availability and market conditions.

Wholesome Breakfast Buffet

Fresh Cut Fruit Melons, Pineapple, and Berries

Chef's Selection of Artisan Breads Butter and Assorted Jams

Greek Fat Free Vanilla Yogurt Granola

Warm Oatmeal Brown Sugar and Dried Fruit

Cage Free Egg White Scramble Roasted Peppers and Parmesan

Turkey Sausage

Parmesan Herbed Breakfast Potatoes

\$21.99 per guest

All prices subject to a Service charge and Sales tax. Both are subject to change.
Menu items and pricing may change based on availability and market conditions.

An additional charge of \$5.00 per guest applies for groups of less than 12 guests.
Quality guarantee is based on 45 minutes for health and safety standards.

Our Favourite Breakfast Sandwiches

Fresh Cut Fruit Melons, Pineapple, and Berries

Choose Two Sandwiches from below:

The Classic Thick Cut Bacon, Cage-Free Egg, and Cheddar Cheese on Toasted Ciabatta

Crispy Fried Chicken Biscuit Cage-Free Egg and Warm Honey on a Buttermilk Biscuit

Cage-Free Egg White Wrap Swiss Cheese, Spinach, and Fire Roasted Tomato Salsa in a Warm Tortilla

Turkey Sausage English Muffin Cage-Free Egg Whites, Havarti Cheese, and Sliced Tomato

Southwest Wrap Chorizo Sausage, Cage-Free Egg, Pepper Jack Cheese, Green Chilis, and Tomato Salsa

\$15.99 per guest

Planner's choice of meat due 72 hours in advance.
An additional charge of \$5.00 per guest applies for groups of less than 12 guests.
Quality guarantee is based on 45 minutes for health and safety standards.



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Breakfast Stations



Omelet Station Free Range Scrambled Eggs, Bacon, Turkey Sausage, Smoked Ham, Bell Peppers, Onions, Tomatoes, Baby Spinach
*\$124.99 per 12 guests***

Avocado Toast Bar Smashed Avocado, Pickled Red Onions, Capers, Fire Roasted Tomato Salsa, Cilantro, and Feta Cheese with Artisan Breads
*\$124.99 per 25 guests***

Belgian Waffle or Pancake Bar Seasonal Berries, Sliced Bananas, Chocolate Chips, Whipped Cream, Granola, Walnuts, Honey, Chocolate Syrup, and Pure Maple Syrup
*\$124.99 per 25 guests***

Artisan Cheese Display Fresh Cut Fruit, Preserves, Roasted Nuts, Bread, and Crackers
\$124.99 per 12 guests

All prices subject to a Service charge and Sales tax. Both are subject to change. Menu items and pricing may change based on availability and market conditions.

Omelet station requires a chef attendant. Omelet Chef attendant fee is \$30. Only sold as additions to the continental or buffets and order must equal the guarantee for the meal. Quality guarantee is based on 45 minutes for health and safety standards.

Breakfast Enhancements



All prices subject to a Service charge and Sales tax.
Both are subject to change. Menu items and pricing may
change based on availability and market conditions.

Greek Yogurt Parfaits Fresh Berries and Granola
\$5.99 per guest

Overnight Oats Fresh Berries and Honey
\$4.99 per guest

Assorted Fresh Baked Pastries & Artisan Breads Butter
and Assorted Jams
\$4.99 per guest

Chilled Greek Yogurt
\$3.99 per guest

Warm Buttermilk Biscuits
\$3.99 per guest

Hot Oatmeal Brown Sugar, Raisins, and Cinnamon
\$3.99 per guest

Additional Breakfast Protein Thick-Cut Bacon, Sage Pork Sausage,
or Turkey Sausage
\$3.99 per guest

Additional Breakfast Potato Choice of Potato Hash, Roasted
Potatoes, or Parmesan Herb Potatoes
\$2.99 per guest

Cage-Free Scrambled Eggs
\$3.99 per guest

Protein Bars
\$3.99 per bar

Granola Bars
\$3.99 per bar

Chilled Hard-Boiled Eggs
\$14.99 per dozen



Breaks

Breaks

Snack Attack

Flavoured Popcorn Salted, White Cheddar and Barbeque

Kettle Chips

Assorted Candy Bars
\$7.99 per guest

Fresh & Fit

Greek Yogurt Parfait Fresh Berries and Granola

Granola & Protein Bars
\$10.99 per guest

Sweet Tooth

Assorted Cookies & Brownies Chocolate Chip, Oatmeal Raisin, Sugar, Fudge Brownies, and Blondies
\$23.99 per Dozen

Recharge

Hummus & Vegetable Crudité Pita Chips and Buttermilk

Ranch Root Vegetable Chips
Caramelized Onion Dip
\$11.99 per guest

Protein Pack

Protein Bars

Hard Boiled Eggs

Pepperettes
\$15.99 per guest

An additional charge of \$5.00 per guest applies for groups of less than 12 guests. Quality guarantee is based on 45 minutes for health and safety standards.



All prices subject to a Service charge and Sales tax. Both are subject to change. Menu items and pricing may change based on availability and market conditions.

Sandwiches, Salads, & Soups

Craft Your Cravings

Build Your Own Box Lunch

Choice Of:

Turkey Club Sandwich Bacon, Havarti Cheese, Lettuce, Tomato, and Avocado Spread

Ham and Cheddar Cheese Lettuce, Tomato, and Dijon Mayo

Roast Beef & Blue Cheese Sandwich Lettuce, Tomato, and Horseradish Spread

Tomato & Mozzarella Wrap Basil Pesto

Mixed Greens Salad Apples, Candied Pecans, Roasted Sweet Potatoes, and Feta Cheese with Apple Cider Vinaigrette

Each Box Includes:

Whole Fruit

Garden Pasta Salad

Assorted Kettle Chips

Fresh Baked Cookies

Bottled Water

Condiments (mustard, mayonnaise) and Utensils

\$24.99 per guest

Boxes are pre ordered and built ahead of service. All items individually packaged. An additional charge of \$5.00 per guest applies for groups of less than 12 guests. Quality guarantee is based on 45 minutes for health and safety standards.

Lift Lock Deli Buffet

Chef's Seasonally Inspired Soup of the Day

Mixed Greens Salad Apples, Pecans, and Feta Cheese with Buttermilk Ranch Dressing and Balsamic Vinaigrette

Fresh Breads, Rolls, & Tortilla Wraps

Deli Meats & Cheeses Include Turkey, Ham, Roast Beef, Salami, Cheddar, Havarti, & Swiss Cheeses

Lettuce, Tomato, Red Onion, & Dill Pickles

Garden Pasta Salad

Kettle Chips

Mayonnaise, Grain Mustard, Pesto Mayo, & Horseradish Cream

Assorted Fresh Baked Cookies, & Fudge Brownies

\$27.99 per guest

An additional charge of \$5.00 per guest applies for groups of less than 12 guests. Quality guarantee is based on 45 minutes for health and safety standards.

All prices subject to a Service charge and Sales tax. Both are subject to change. Menu items and pricing may change based on availability and market conditions.



Artisan Sandwiches

Choice of Three Sandwiches:

Ham, Turkey, Bacon Club Provolone, Lettuce, Tomato, Herb Mayo, Artisan White

Smoked Turkey Sandwich Swiss Cheese, Avocado Spread, Lettuce, Tomato

Roast Beef & Blue Cheese Sandwich Shaved Roast Beef, Blue Cheese Aioli, Arugula, Pickled Red Onion, Lettuce, Tomato

Shrimp Banh Mi Pickled Vegetables, Jalapeno, Cilantro, Lemon Aioli

Chicken Pesto Chicken Breast, Tomato, Fresh Mozzarella, Pesto Aioli, Ciabatta

Grilled Vegetable Wrap Zucchini, Red Bell Pepper, Red Onion, Hummus, Feta Cheese

Choice of Two:

Garden Pasta Salad
Kettle Chips
Garden Salad
Caesar Salad

Assorted Cookies,
Brownies, and Lemon
Bars

\$24.99 per guest

All prices subject to a Service charge and Sales tax. Both are subject to change. Menu items and pricing may change based on availability and market conditions.

Planner's choice of 3 sandwiches due 72 business hours in advance.

An additional charge of \$5.00 per guest applies for groups of less than 12 guests.

Quality guarantee is based on 45 minutes for health and safety standards.

Soup & Salad Buffet

Vegetable Minestrone Soup

Turkey & White Bean Soup

Iceberg, Romaine, & Mixed Greens Tomatoes, Cucumbers, Radish, Toasted Nuts, Bacon, Fresh Mozzarella, Grilled Chicken, Buttermilk Ranch, and Balsamic Dressing

Super Greens Salad Spinach, Arugula, Basil, Carrots, Chickpeas Avocado, Vinaigrette

Sweet Potato Salad Caramelized Onions and Whole Grain Mustard Dressing

Fresh Berry Salad Honey and Mint

Red Velvet Cake

Seasonal Crisp Whipped Cream

\$16.99 per guest

An additional charge of \$5.00 per guest applies for groups of less than 12 guests. Quality guarantee is based on 45 minutes for health and safety standards.



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BYO

Crafted Rice Bowl



Choose 2 Bases:

Jasmine Rice

Multigrain Rice

Stir Fried Rice

Choose 3 Vegetables: (Served Cold)

Roasted Sweet Potatoes

Shredded Carrots

Snow Peas

Grilled Zucchini

Steamed Broccoli

Roasted Green Beans

Choose 3 Hot Proteins:

Thai Coconut Curry Chicken

Sesame Ginger Glazed Salmon

Spicy Asian BBQ Pulled Pork

Ginger Garlic Shrimp

Honey Soy Marinated Chicken Breast

Teriyaki Marinated Portobello Mushrooms

Additional Protein \$8.00

Desserts

Assorted Cookies & Brownies

\$24.99 per guest

Planner's choice of 3 sandwiches due 72 business hours in advance. An additional charge of \$5.00 per guest applies for groups of less than 12 guests. Quality guarantee is based on 45 minutes for health and safety standards. Includes Sriracha, Soy, and Teriyaki Sauce Display.



Buffets

Gameday Tailgate

Iceberg “Wedge” Salad

Shredded Cheddar Cheese,
Tomatoes, Bacon, and Buttermilk
Ranch Dressing

Pasta Salad

Tomatoes, Roasted Bell Peppers,
Cucumbers, and Ranch Dressing

Whole Grain Mustard Potato Salad

Angus Beef Burgers

Grilled Chicken Breasts

Bratwurst Sausage

Assorted Buns & Toppings

Tomato, Onion, Dill Pickles,
Sauerkraut, Mayonnaise, Onion
Rings, Mustard, Ketchup, Relish,
and Cheeses

Corn on the Cobb

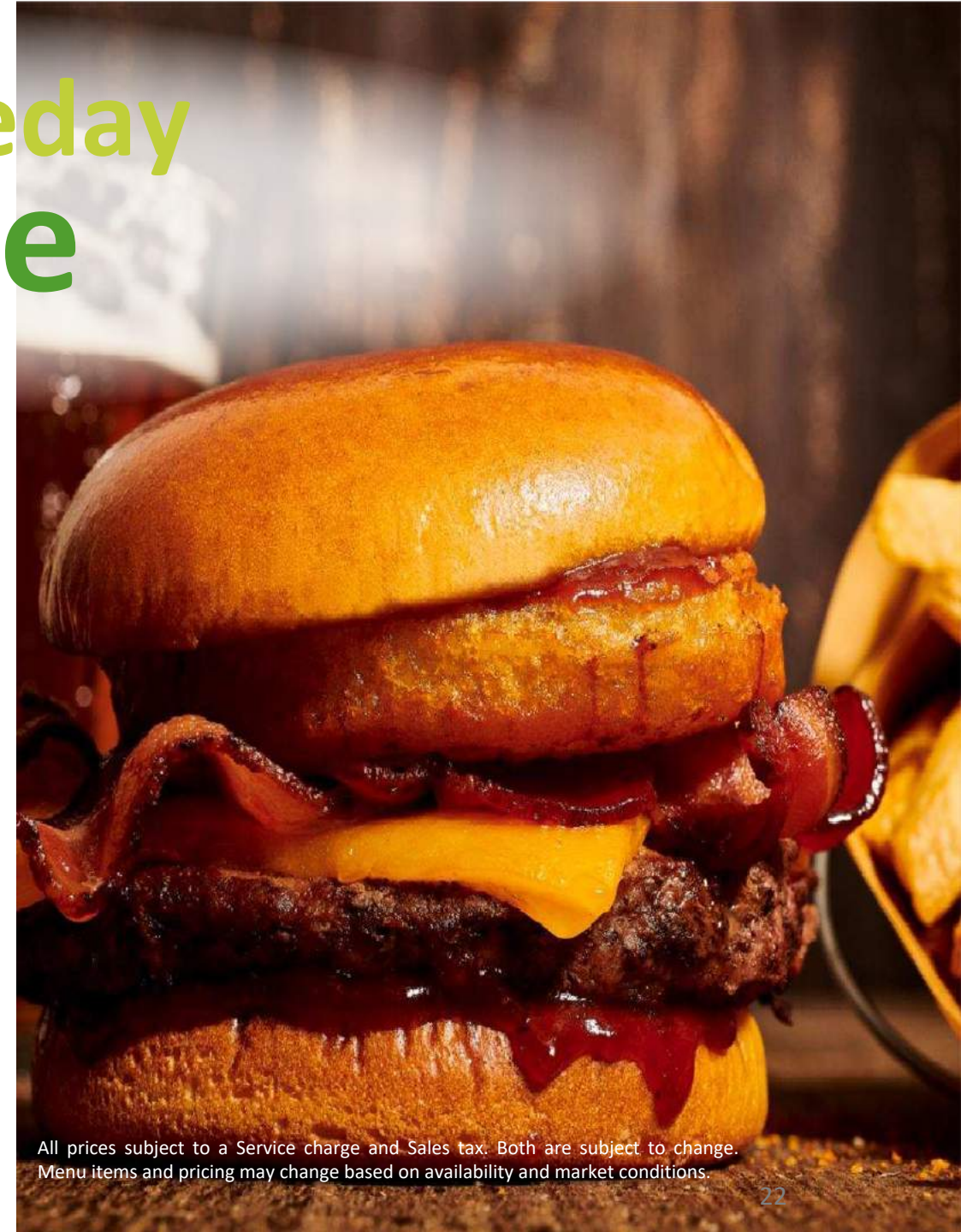
Baked Beans

Apple Pie Whipped Cream

Assorted Cookies & Brownies

\$32.99 per guest

An additional charge of \$5.00 per guest applies for groups of less than 12 guests.
Quality guarantee is based on 45 minutes for health and safety standards.



All prices subject to a Service charge and Sales tax. Both are subject to change.
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Nuevos Sabores



Tortilla Soup Crisp Tortillas, Sour Cream, and Limes

Ensalada Fresca Romaine, Radishes, Cheese, and Cucumber with a Cilantro Lime Dressing

Fajita Beef & Chicken Peppers and Onions

Roasted Corn, Black Bean, & Tomato Salad

Flour Tortillas

Guacamole, Sour Cream, Shredded Cheese, Fire Roasted Salsa, & Assorted Hot Sauces

Cilantro & Lime Rice

Charro Pinto Beans

Warm Cinnamon Churros Chocolate Sauce

Tres Leche Cake

\$26.99 per guest

All prices subject to a Service charge and Sales tax. Both are subject to change.
Menu items and pricing may change based on availability and market conditions.

An additional charge of \$5.00 per guest applies for groups of less than 12 guests.
Quality guarantee is based on 45 minutes for health and safety standards.

Seasonal Harvest

Farm Stand Salad Station

Romaine, Baby Spinach, Carrots, Tomatoes, Red Onion, Cucumbers, Parmesan Cheese, Blue Cheese, Bacon, Eggs, Croutons, and Assorted Dressings

Choice of Two Proteins:

Pork Loin Maple-Mustard Glazed

Herb Roasted Chicken Breast Pesto Cream Sauce and Roasted Tomatoes

Honey Soy Salmon Honey Soy Citrus Glaze and Scallions

Brown Butter Mashed Sweet Potatoes Candied Pecans and Brown Butter

Roasted Broccoli & Cauliflower Garlic Lemon Charred Broccoli and Cauliflower Florets

Brioche & Artisan Rolls

Chocolate Cake & Berry Tarts

\$62.99 per guest

Planner's choices due 72 business hours in advance. Additional Protein option \$8 per person. An additional charge of \$5.00 per guest applies for groups of less than 12 guests. Quality guarantee is based on 45 minutes for health and safety standards.



All prices subject to a Service charge and Sales tax. Both are subject to change. Menu items and pricing may change based on availability and market conditions.

Comfort Picnic

Mixed Greens Tomatoes, Cucumbers, Croutons, and Ranch

Choice of Two Proteins:

Slow Smoked Pulled Pork Texas and Carolina BBQ Sauces

Baby Back Pork Ribs Texas and Carolina BBQ Sauces

Barbeque Pulled Chicken

Cornmeal Fried Pickerel Chow Chow

Pimento Cheese Dip Crisp Vegetables and Grilled Pita

Mac n' Cheese

Slow Cooked Green Beans with Caramelized Onions

Hamburger Buns and Sliced Artisan White Bread

Cheddar Scallion Cornbread and Slider Buns

Red Velvet Cake & Apple Tarts

\$59.99 per guest

Planner's choices due 72 business hours in advance. Additional Protein option \$8 per person. An additional charge of \$5.00 per guest applies for groups of less than 12 guests. Quality guarantee is based on 45 minutes for health and safety standards.



All prices subject to a Service charge and Sales tax. Both are subject to change.
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Southern Italian



Vegetable Minestrone Soup

Caesar Salad Station with Romaine, Parmesan, Croutons, and Caesar Dressing

Antipasto Display with Salami, Ham, Provolone, Mozzarella, Roasted Tomatoes, Marinated Mushrooms, and Artichokes

Parmesan Crusted Chicken with Roasted Garlic Tomato Sauce and Parmesan

Seared Salmon Sicilian Tomato Sauce, Blistered Cherry Tomatoes, Olives, and Capers

Linguine Alfredo

Roasted Vegetables Olive Oil and Balsamic

Grilled Ciabatta Garlic and Olive Oil

Tiramisu

Cheesecake Raspberry Coulis

\$67.99 per guest

Asian Pacific

Hot and Sour Soup Tofu, Bamboo Shoots, and Mushrooms

Vegetable Spring Rolls Sambal and Soy Dipping Sauces

Chow Mein Noodle Salad Cucumbers, Carrots, and Cilantro with Peanut Dressing

Mixed Greens Snow Peas, Peppers, Crisp Wontons, Sesame Seeds, Scallions, and a Sesame Ginger Dressing

Teriyaki Beef & Chicken Stir-Fry Broccoli Grilled Vegetable Stir-Fry

Thai Vegetable Red Curry Coconut, Red and Green Bell Peppers, Carrots, Potatoes, and Spinach

Basmati Rice Green Onion, Basil, Ginger

Fortune Cookies

Green Tea Mochi Ice Cream

\$54.99 per guest

Planner's choices due 72 business hours in advance.
An additional charge of \$5.00 per guest applies for groups of less than 12 guests.
Quality guarantee is based on 45 minutes for health and safety standards.

Lunch and Dinner Enhancements

Additional Protein varies based on protein

Field Green Salad \$3.99 per guest

Caesar Salad \$4.99 per guest

Mixed Green Salad \$3.99 per guest

Pimento Cheese Dip Crisp Vegetables and Grilled Pita \$5.99 per guest

Garden Pasta Salad \$3.99 per guest

Choice of Soup \$3.99 per guest

Kettle Chips \$2.99 per guest

Bread & Butter Service \$2.99 per guest

Sliced Fruit Tray \$4.99 per guest

Assorted Fresh Baked Cookies or Fudge Brownies \$17.99 per dozen

Lemon Bars \$19.99 per dozen

Only sold as additions to the buffets and order must equal the guarantee for the meal.
All prices subject to a Service charge and Sales tax. Both are subject to change.
Menu items and pricing may change based on availability and market conditions.



Plated Events

Celebration

Two Courses Plated

Planner to choose a minimum of 1 starter or 1 dessert and 1 entrée

STARTERS

Caesar Salad

Romaine, Parmesan, and Croutons

Market Salad

Mandarin Oranges, Strawberries, Grapes, Pecans, Feta, and a Raspberry Vinaigrette

Tomato Bisque

Basil, Parmesan, and Crouton

DESSERTS

New York Style Cheesecake

Whipped Cream and Fresh Berries

Key Lime Pie

Triple Chocolate Cake
with Raspberry Coulis

ENTREES

Peppercorn Crusted Sirloin

Demi-Glace, Rosemary Garlic Mashed Potatoes, and Roasted Broccoli
\$51.99 per guest

Grilled Ginger Glazed Salmon

Sauteed Spinach, Roasted Broccoli and Carrots, Basmati Rice and White Wine Butter
\$50.99 per guest

Blackened Chicken Alfredo

Linguine, Roasted Garlic, and Blistered Cherry Tomatoes
\$42.99 per guest

Farmer's Penne Pasta

Roasted Peppers, Tomatoes, Spinach, Baby Bella Mushrooms, Pesto, and Shaved Parmesan
\$37.99 per guest

Entrée price is inclusive of two courses. Planner to communicate designated course per guest 7 days prior to event. Plated events include Bread and Butter Service, Regular and Decaffeinated Coffee, Water, and Iced Tea. An additional charge of \$5.00 per guest applies for groups of less than 25 guests.



All prices subject to a Service charge and Sales tax. Both are subject to change. Menu items and pricing may change based on availability and market conditions.

Executive



Three Courses Plated

Planner to choose a minimum of 1 starter, 1 entrée, and 1 dessert

STARTERS

Caesar Salad Romaine, Parmesan Crisp, and Toasted Croutons

Mixed Garden Salad Feta, Strawberries, Almonds, and a Raspberry Vinaigrette

Caprese Salad Spring Lettuce, Tomato, Fresh Mozzarella, Basil, and Balsamic Reduction

French Onion or Broccoli Cheddar Soup

DESSERTS

New York Style Cheesecake Whipped Cream and Fresh Berries

Double Chocolate Cake Raspberry Coulis

Triple Berry Tart

ENTREES

Grilled Beef Tenderloin Hollandaise, Grilled Asparagus, Roasted Sweet Potatoes *\$60.99 per guest*

Braised Short Ribs Red Wine Demi, Whipped Potatoes, Braised Kale and Spinach *\$64.99 per guest*

Dry Rubbed Chicken Breast Chicken Glace, Roasted Red Potatoes, and Fresh Green Beans *\$51.99 per guest*

Soy & Ginger Glazed Salmon Jasmine Rice, Sautéed Spinach *\$55.99 per guest*

Roasted Sage & Mustard Pork Loin Mashed Sweet Potatoes, Charred Asparagus *\$51.99 per guest*

Grilled Marinated Vegetables Basil Pesto, Zucchini, Red Peppers, Mushrooms, and Asparagus *\$41.99 per guest*

Entrée priced is inclusive of three courses. Planner to communicate designated course per guest 7 days prior to event. Plated events include Bread and Butter and Full Beverage Services. An additional charge of \$5.00 per guest applies for groups of less than 25 guests.

Receptions



Hors d'oeuvres

All prices subject to a Service charge and Sales tax. Both are subject to change.
Menu items and pricing may change based on availability and market conditions

Field

Vegetable Spring Roll
with Thai Chili \$1.99

Bruschetta Crostini with
Charred Tomato, Basil, and
Fresh Mozzarella \$2.99

Vegetable Samosa with
Mango Chutney \$2.99

Watermelon Caprese Skewer with
Mozzarella, Mint, Balsamic \$3.99

Greek Spinach Bites \$3.99

Sea

Shrimp Tempura with
Sweet Chili Glaze \$3.99

Smoked Salmon Crostini with
Dill Lemon Creme Fraiche \$4.99

Mini Shrimp Roll with Lemon,
Garlic, and Toasted Buttered Roll
\$5.99

Lump Crab Cake with
Spicy Remoulade \$5.99

Za'atar Salmon Bites with
Tzatziki, Lemon \$5.99

Shrimp Cocktail Shooter \$5.99

Land

Deviled Egg with Sriracha
and Candied Bacon \$2.99

**Candied Bacon & Pineapple
Lollipops** \$5.99

Jalapeno Chicken Salad
on Cucumber Bites \$4.99

Jerk Chicken Skewer
with Pineapple Glaze \$4.99

Beef Satay with
Peanut Sauce \$4.99

Mini Beef Tacos
with avocado and pico \$6.99

Beef Slider with Whipped Feta,
Arugula \$6.99

Pork Dumplings with Sesame Soy
\$4.99

Cuban Sandwich Slider
with Pulled Pork, Ham, Swiss,
Mustard \$6.99

Pulled Pork Slider with Slaw,
BBQ Sauce \$6.99

Action Stations

Pasta Bar Cavatappi and Penne Pastas, Green Peas, Mushrooms, Parmesan, Italian Sausage, Grilled Chicken, Spinach, Marinara, and Alfredo Sauces

\$374.99 per 25 guests

Mac & Cheese Station Elbow Macaroni Tossed with a Classic Cheese Sauce and Chipotle Jack Cheese Sauce. Choice of Herb Breadcrumbs, Bacon, Chicken, Shrimp, Broccoli, Caramelized Onions, Marinated Tomatoes, and Assorted Shredded Cheeses

\$324.99 per 25 guests

Guacamole Bar Smashed Fresh Avocado, Pico, Tomato, Red Onion, Cucumber, Lime, Cilantro, Garlic, Roasted Corn, Pineapple, and Bacon

\$229.99 per 25 guests

Ice Cream Sundae Bar Vanilla and Chocolate Ice Cream, Fudge & Caramel Sauces, Salted Pretzels, Peanut Butter Cups, Brownie Morsels, Gummy Bears, Graham Cracker Crumbles, Sprinkles, Cherries, and Whipped Cream

\$224.99 per 25 guests

Quality guarantee is based on 45 minutes for health and safety standards. Minimum of 3 combined selections from action, presentation, and carving station required for an event. 1 chef attendant required for each station. Chef attendant fee is \$75.



All prices subject to a Service charge and Sales tax. Both are subject to change. Menu items and pricing may change based on availability and market conditions.

Presentation Stations



Artisan Cheese & Charcuterie

Assorted Cured Meats, Imported Cheese, Olives, Gherkins, Grain Mustard, Honey, Preserves, Nuts, Crostini, and Crackers
Market Price based on board

Shellfish Station Shrimp, Oysters on the Half Shell, and Crab Claws with Hot Sauce, Cocktail Sauce, and Lemon
\$749.99 per 50 guests

Vegetable Crudité Fresh Vegetables with French Onion, Yogurt Dill, and Buttermilk Ranch Dips
\$199.99 per 25 guests

Chips & Dip Kettle Chips with Caramelized Onion Dip, Spinach Dip, Crumbled Bacon, Scallions, and Diced Tomatoes
\$224.per 25 guests

Mediterranean Display Creamy Hummus, Whipped Feta, Olive Oil, Crispy Pita, Grilled Zucchini, Bell Peppers, Red Onions, Cherry Tomatoes, and Mixed Olives
\$324.99 per 25 guests

Asian Display Spring Rolls, Chicken and Beef Satay, Shrimp Tempura, Sweet Thai Chili Sauce
\$374.99 per 25 guests

Tex-Mex Nacho Bar Crispy Tortilla Chips, Fire Roasted Salsa, Pickled Jalapeños, Sour Cream, and Warm Queso with Mexican Ground Beef and Shredded Chicken
\$349.99 per 25 guests

Coastal Brie Creamy Brie, Raspberry Glaze, Seasonal Berries, Crostini, and Crackers
\$349.99 per 25 guests

Sliced Seasonal Fruit Honey Yogurt Dip and Strawberry Coulis
\$274.99 per 25 guests

Carving Stations

Grilled Beef Tenderloin Chimichurri, Peppercorn Pan Gravy, Horseradish Cream
Market Price per 20 guests

Slow Roasted Beef Prime Rib Horseradish Cream, Beef Jus, Whipped Butter, Warm Rolls
Market Price per 40 guests

Maple Glazed Pork Loin Whole Grain Mustard and Fruit Chutney
Market Price per 40 guests

Herb Roasted Breast of Turkey Rolls, Cranberry Citrus Sauce, and Herb Gravy
Market Price per 20 guests

Roasted Salmon Lemon, Caper, and Dill Cream
Market Price per 20 guests

Carving Station Enhancements:

Per 20 guests

Grilled Asparagus \$44.99

Fresh Green Beans \$39.99

Sauteed Spinach \$29.99

Roasted Broccoli & Carrots \$39.99

Garlic Mashed Potatoes \$44.99

Whipped Sweet Potatoes \$44.99

Roasted Red Potatoes \$34.99

Basmati Rice \$29.99

Quality guarantee is based on 45 minutes for health and safety standards. Bread & butter service included with all carving stations. Minimum of 3 combined selections from action, presentation, and carving station required for an event. One chef attendant required for each station. Chef attendant fee is \$75.



All prices subject to a Service charge and Sales tax. Both are subject to change. Menu items and pricing may change based on availability and market conditions

Beverages



Beverage Service

Full Beverage

Bottled Water, Assorted Sodas, Freshly Brewed Coffee and Decaf Upon Request
\$24.00 per 12 guests

Coffee & Hot Tea

Regular, Decaf Coffee, and Hot Tea Service
\$22.00 per 12 guests

Cold Beverages

Bottled Water, Assorted Sodas, and Fresh Brewed Sweet & Unsweet Tea
\$24.00 per 12 guests

Beverage Refresh

Full Beverage Refresh
\$22.00 per 12 guests

Coffee & Hot Tea Refresh Cold
\$20.00 per 12 guests

Beverage Refresh
\$22.00 per 12 guests

A La Carte

Bottled Water *\$1.50 per bottle*

Pop *\$2.50 per item*

Simply Orange Juice *\$3.00 per bottle*

Protein Drinks *\$4.00 per bottle*

Freshly Brewed Sweet & Unsweet Tea *\$2.00 per guest*

Superfood Smoothies *\$6.00 per item*

Infused Water *\$4.00 per guest*

Beverage service is priced in 4-hour increments and refreshes in 2-hour increments. An additional charge of \$5.00 per guest applies for groups of less than 12 guests.

Bar Service

Cocktails, Wine, & Beer



House Bar \$7.00/oz

House vodka
House gin
House scotch
House rum
House tequila
House brandy
House bourbon/whiskey

Premium Bar \$8.00/oz

Premium vodka
Premium gin
Premium scotch
Premium rum
Premium tequila
Premium brandy
Premium bourbon/whiskey

Domestic Beer \$8.00/each

Coors, Budweiser, Miller

Imported Beer \$9.00/each

Michelob Ultra, MGD, Heineken, Stella, Corona, Haven Beer

House Wine \$43.00/bottle / \$12/glass

Premium Wine \$ based on wine selection

Non-Alcoholic Beverages

Pop \$2.50

Juice \$3.00

Water Bottle \$1.50

Sparkling Water Bottle \$3.00

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There is a Bar Set Up Fee and Hourly Bartender Fee \$85. There's an additional charge of \$22 for each additional hour over 4 hours 1 bartender required for every 50 guests.