





EVENTS







BREAKFAST

SEASONAL

plated

continental

hot buffet



All plated breakfasts include orange juice freshly brewed coffee, tea and decaffeinated coffee service

PLATED BREAKFAST

ALL AMERICAN | 37

breakfast breads
with butter, jams and preserves
scrambled eggs with shredded cheese
choice of bacon or sausage links
breakfast potatoes

KETO CONSCIOUS | 37 (KETO)
scrambled eggs or egg whites
choice of bacon or sausage links
sliced tomatoes with mozzarella

BREAKFAST QUICHE | 36 choice of one selection quiche lorraine | ham, onion, cheddar florentine | spinach, gruyere













CONTINENTAL | 27

seasonal selection of sliced fruits and berries freshly baked breakfast breads and pastries with butter, jams and preserves assorted fruit juices freshly brewed coffee, tea and decaffeinated coffee

CONTINENTAL

EXECUTIVE CONTINENTAL | 30 seasonal selection of sliced fruits and berries freshly baked breakfast breads and pastries with butter, jams and preserves assorted individual yogurts with granola hard boiled eggs assorted fruit juices freshly brewed coffee, tea and decaffeinated coffee

ADD ONS

smoked salmon display | 9



waffle station | 12

oatmeal station | 7

cereal with milk | 4













OLD TOWN BUFFET | 35

seasonal selection of sliced fruits and berries freshly baked breakfast breads and pastries with butter, jams and preserves scrambled eggs bacon and sausage links breakfast potatoes assorted fruit juices freshly brewed coffee, tea and decaffeinated

BUFFET

40 person minimum

DOCO BUFFET | 40

seasonal selection of sliced fruits and berries freshly baked breakfast breads and pastries with butter, jams and preserves assorted individual yogurts with granola french toast with butter and warm syrup scrambled eggs bacon and sausage links assorted fruit juices freshly brewed coffee, tea and decaffeinated coffee

ADD ONS

chicken apple sausage | 5

biscuits and gravy | 6



coffee













BREAKS

SEASONAL
ala carte
am
pm



BEVERAGES

coffee | 94 gallon hot tea | 94 gallon iced tea | 94 gallon lemonade | 78 gallon soda | 6 each bottled water | 7 each fruit juice | 7/60 bottle/carafe

ALA CARTE

BAKERY | per dozen breakfast breads | 59 bagels with cream cheese | 65 croissants | 59 brownies or blondies | 48 assorted cookies | 52

SWEET SHOP | each

cupcakes | 4 seasonal fruit tart | 5 french macaroons | 4

SNACKS | each

bagged potato chips | 4 bagged trail mix | 5 individual string cheese | 4











All breaks include iced water freshly brewed coffee, tea and decaffeinated coffee service

AM BREAKS

MORNING REFRESH | 20 √ assorted danish and scones vegetable crudite with hummus

PARFAIT STATION | 16 $\sqrt[4]{}$ assorted plain, fruit and greek yogurt seasonal sliced fruit and berries house made granola

EXECUTIVE BREAK | 25 domestic, imported and local cheeses seasonal fruit with berries grilled seasonal vegetables with hummus











All breaks include iced water freshly brewed coffee, tea and decaffeinated coffee service

PM BREAKS

SWEET AND SALTY | 24 assorted potato chips and pretzels brownies and cookies lemon bars and cupcakes

REVITALIZE | 20



individual bagged trail mix assorted granola and energy bars seasonal whole fruit

BALLPARK BREAK | 24 individually bagged peanuts popcorn warm pretzels with mustard and cheese sauce individual wrapped string cheese

















LUNCH

SEASONAL

plated
boxed
cold buffet
hot buffet



All plated lunches include

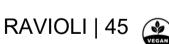
seasonal salad
rolls with butter
seasonal dessert
iced tea, iced water
coffee and tea service

PLATED LUNCH

ROASTED BREAST OF CHICKEN | 48 boneless breast of chicken with pan jus seasonal roasted vegetables yukon gold mashed potatoes

GRILLED SALMON | 48 grilled salmon filet with rosemary and citrus seasonal roasted vegetables grain pilaf

BONE-IN PORK CHOP | 48 grilled with chimichurri sauce seasonal roasted vegetables riced cauliflower



vegan or gluten free pasta with pomodoro steamed broccoli





All boxes include compostable packaging and cutlery seasonal potato or pasta salad whole fruit freshly baked cookie bottled water or soda

BOXED LUNCH

SMOKED TURKEY | 38 smoked turkey, cheddar cheese, tomato butter lettuce. lemon aioli on a croissant

ROAST BEEF | 40 roast beef, havarti cheese, caramelized onions, on a baguette

VEGETABLE WRAP | 38 🎺 seasonal roasted vegetables, balsamic glaze, hummus, in a tortilla or rice paper

PROTIEN BOWL | 40 😂 seasonal greens, grain pilaf, roasted vegetables, with house vinaigrette













SOUP AND SALAD | 45

chefs soup du jour farm stand greens, assorted toppings, shredded cheese, assorted dressings artisan rolls with butter chefs seasonal dessert selection iced tea and iced water freshly brewed coffee, tea and decaffeinated

COLD LUNCH BUFFET

DOWNTOWN DELI BUFFET | 48

seasonal mixed green salad with ranch and

balsamic vinaigrette dressing

roasted vegetable pasta salad

smoked turkey, roast beef, egg salad,

chicken salad

sliced cheeses, artisan rolls and sliced bread

lettuce, tomato, onion, pickles

assorted condiments

assorted bagged potato chips and pretzels

chefs seasonal dessert selection.

iced tea and iced water

freshly brewed coffee, tea and decaffeinated

coffee



coffee









ITALIAN | 46

caesar salad chicken parmesan, vegetarian lasagna rigatoni with spicy sausage roasted seasonal vegetables warm garlic bread chefs seasonal dessert selection iced tea and iced water freshly brewed coffee, tea and decaffeinated coffee

BUFFFT

40 person minimum

TEX-MEX | 48

seasonal field green salad with cilantro dressing tortilla chips with salsa and guacamole cheese enchiladas beef street tacos with onions, cilantro and corn tortillas refried beans and spanish rice chefs seasonal dessert selection. iced tea and iced water freshly brewed coffee, tea and decaffeinated coffee





HOT BUFFET

40 person minimum

SOUTHERN | 48

southern chop salad with cajun ranch

dressing

potato salad

build your own slider station

pulled pork, pulled chicken,

BBQ sauce, coleslaw

cheesy grits

jalapeno honey cornbread

chefs seasonal dessert selection

iced tea and iced water

freshly brewed coffee, tea and decaffeinated

coffee

PAN-ASIAN | 48

seasonal green salad with assorted

dressings

vegetarian egg rolls with dipping sauce

lemongrass chicken

spicy tofu

seasonal roasted vegetables

steamed rice

chefs seasonal dessert selection

iced tea and iced water

freshly brewed coffee, tea and decaffeinated

coffee













RECEPTION

SEASONAL

chilled
hot
displayed
action station
carvery



Butler Passed or Displayed \$156.25 per butler (\$125 fee + 31.25 Service Charge)

CHILLED HORS D'OEUVRES

4 dozen minimum priced per dozen

tomato caprese skewer | 64 strawberry goat cheese crostini | 65 brie and raspberry in phyllo | 68 jumbo shrimp cocktail | 84 beef tenderloin crostini | 76 ahi poke on wonton crisp | 82 asparagus wrapped in prosciutto | 74 petite fours | 52











Butler Passed or Displayed \$156.25 per butler (\$125 fee + 31.25 Service Charge)

HORS D'OEUVRES

4 dozen minimum priced per dozen

spanakopita | 64 miniature beef wellington | 76 pear and almond brie in phyllo | 57 crab cakes with chipotle aioli | 84 potstickers | 62 vegetable egg rolls | 62 bacon wrapped scallops | 84 coconut shrimp | 75 polenta cake with mushroom | 66 arancini with sundried tomato | 50











Butler Passed or Displayed \$156.25 per butler (\$125 fee + 31.25 Service Charge)

DISPLAYED HORS D'OEUVRES

serves 50 people

charcuterie board | 545 house marinated olives, pepperoncini, roasted peppers, fresh mozzarella, domestic and imported cured meats

mediterranean vegetables | 495 seasonal grilled and marinated vegetables with lemon garlic aioli, hummus and tzatziki

market fruit display | 495 seasonal sliced fruit and berries with yogurt dip

cheese board | 545 international, domestic and local artisan cheeses, fruit jam, preserves and crackers









ACTION STATIONS

\$187.50 per chef attendant. Hotel recommends 1:75 guests. (\$150 Fee + \$37.50 Service Charge)

pasta station | 25 tri-color cheese tortellini with roasted garlic cream sauce penne pasta with marinara sauce farfalle with herb oil, spinach and roasted tomato

street tacos | 26 (2 tacos per person) beef or chicken corn tortilla, cilantro, onions, lime, fresh salsa and crema dim sum | 29
vegetable egg roll,
crab rangoon
shrimp shu mai
pot stickers
sweet chili sauce and soy sauce

wings | 28
(3 wings per person)
crispy fried chicken wings
maple chipotle sauce, bleu cheese, classic
buffalo sauce, classic fire sauce, honey BBQ
sauce, chili pepper, soy sauce
carrots and celery



CARVERY

50 person miniumum \$187.50 per chef attendant. Hotel recommends 1:75 guests. (\$150 Fee + \$37.50 Service Charge)

prime rib | 29

rosemary roasted with caramelized onions

horseradish sauce and rolls

turkev breast | 21 cranberry relish, chive mayonnaise artisan rolls

tri-tip | 25

herb roasted, chimichurri

horseradish sauce and rolls

pork loin | 22

apple onion compote, whipped sweet potato

artisan rolls

salmon en croute | 32 whole roasted salmon in puff pastry spinach, feta cheese, lemon dill aioli















DINNER

SEASONAL

<u>plated</u> <u>buffet</u>



All plated dinners include

seasonal salad rolls with butter seasonal dessert iced tea, iced water coffee and tea service

PLATED DINNER

AIRLINE CHICKEN | 58 with fire roasted red pepper sauce wild mushroom risotto and seasonal vegetables

72-HR BEEF SHORT RIB | 65 with tomato giardiniera demi glace seasonal vegetables and polenta

HALIBUT | 77 pan seared with tarragon beurre blanc roasted garlic risotto and seasonal vegetables

VEGAN CHICKEN | 58 with lemon caper sauce riced cauliflower tomatoes and kalamata olives













All plated dinners include

seasonal salad rolls with butter seasonal dessert iced tea, iced water coffee and tea service

PLATED DINNER

RACK OF LAMB | 79 herb crusted with port wine reduction creamy truffled polenta and seasonal vegetables

NY STRIP | 65 with bone marrow compound butter seasonal vegetables and riced cauliflower

SALMON | 71 with rosemary orange sauce wild grain pilaf and seasonal vegetables













TUSCAN BUFFET | 72

caesar salad, pasta salad chicken marsala, seared salmon piccata saffron risotto roasted seasonal vegetables artisan dinner rolls with butter chefs seasonal dessert selection iced tea and iced water freshly brewed coffee, tea and decaffeinated coffee

BUFFET

40 person minimum

CAPITAL BUFFET | 74

spinach salad with herb vinaigrette seasonal green salad with assorted dressings

boneless breast of chicken with tomato cream sauce

beef medallions with mushroom and

balsamic glazed onions

rice pilaf

garlic broccolini

chefs seasonal dessert selection

iced tea and iced water

freshly brewed coffee, tea and decaffeinated

coffee











HOT BUFFET

40 person minimum

SOUTH OF THE BORDER BUFFET | 72

field green salad with cilantro dressing tortilla chips with house made salsas and guacamole

chicken fajitas with grilled onions and

peppers

carne asada

mahi mahi tacos with chipotle slaw

frijoles de la olla

mexican street corn

spanish rice

buñuelos with powered sugar, vanilla flan

iced tea and iced water

freshly brewed coffee, tea and decaffeinated

coffee

ISLAND TIME BUFFET | 74

asian mixed greens, mandarins, macadamia nuts, cranberries and mango vinaigrette

seasonal fruit salad

macaroni salad

ginger glazed salmon

teriyaki chicken

marinated short ribs

sticky white rice

pineapple upside down cake

iced tea and iced water

freshly brewed coffee, tea and decaffeinated

coffee







HOT BUFFET

40 person minimum

SURF AND TURF | 77

seasonal field green salad with vinaigrette petite strip loin with peppercorn sauce shrimp scampi linguini with baby scallops, crab, mussels, fish and house made cream sauce grilled asparagus scalloped potatoes artisan rolls with butter

chefs seasonal dessert display

iced tea and iced water

freshly brewed coffee, tea and decaffeinated

coffee

BIG EASY BUFFET | 72

garden salad with assorted dressings

potato salad

chicken gumbo with andouille sausage

cajun jambalaya shrimp etouffee

green beans with smoked turkey

goat cheese grits

steamed rice

corn bread with butter

iced tea and iced water

freshly brewed coffee, tea and decaffeinated

coffee













BEVERAGES

hosted bar
cash bar
package bars



HOST BAR

bartender fee \$312.50 (\$250 fee + \$62.50 service charge)

waived with \$500 in sales

per drink, billed on consumption

classic cocktail | 12

top shelf cocktail | 14

imported beer | 10

domestic beer | 8

craft beer | 10

house wine | 10

premium wine | 12

bottled water | 7

red bull | 9

soda | 6

fruit juice | 6

Bartenders hotel recommends 1:75 guests

Pricing does not include current service charge or applicable taxes.



CASH BAR

bartender fee \$312.50 (\$250 fee + \$62.50 service charge) waived with \$500 in sales

per drink, paid by each guest

classic cocktail | 14
top shelf cocktail | 16
imported beer | 12
domestic beer | 10
craft beer | 12
house wine | 12
premium wine | 14
bottled water | 7
red bull | 9
soda | 6
fruit juice | 6

Bartenders hotel recommends 1:75 guests

Pricing includes current service charge and applicable taxes.

House Brands

Spirits

conciere vodka, rum, gin, bourbon, tequila

Wine

sycamore lane cabernet sauvignon, merlot,

chardonnay, pinot grigio, maggio pinot noir, sauvignon

blanc

Beer

angry orchard, blue moon, coors light, dos xx, goose island, guinness, heineken, miller lite, stone ipa, truly, weihenstephanier hefe

Top Shelf Brands

Spirits

Vodka - new amsterdam

Gin - gordon's

Rum - don q cristal

Bourbon/Whiskey - jim beam

Scotch/Cognac - grant's

Tequila - camarena silver

Wine

chloe cabernet sauvignon, pinot noir, merlot, chardonnay, sauvignon blanc, pinot grigio, rose, prosecco

PACKAGE BAR

bartender fee \$312.50 (\$250 fee + \$62.50 service charge)

waived with \$500 in sales

House Brands Per Person

- First Hour | 20
- Additional Hours | 9

Top Shelf Brands Per Person

- First Hour | 24
- Additional Hours | 12

Beer/Wine Per Person

- Frist Hour | 15
- Additional Hours | 8

Bartenders

hotel recommends 1:75 guests

Pricing does not include current service charge or applicable taxes.

We take pride in offering exceptional food and services tailored to your specific preferences and requirements. Our experienced team of catering sales and event experts will work with you to craft personalized menu suggestions. What matters to you matters to us.

Gratuity and Service Charge

The combined gratuity and service charge that is in effect on the day of your Event will be added to your account. Currently, the combined charge is equal to 25 percent of the food and beverage total, plus any applicable state and/or local taxes. A portion of this combined charge, is a gratuity and will be fully distributed to servers, and where applicable, bussers and/or bartenders assigned to the Event. The remainder of the combined charge, is a service charge that is not a gratuity and is the property of Hotel to cover discretionary and administrative costs of your Event. Hotel will endeavor to notify Group in advance of Group's Event of any increases to the combined charge should different gratuity and/or service charge amounts be in effect on the day of Group's Event.

Food and Beverage Guarantees and Timeline

Menu Prices Set by Hotel - 90 days prior to the Event

At that time, Hotel will confirm in writing Group's menu prices for catered food and beverage functions.

Food and Beverage Cutoff Date

45 days prior to the Event

Group must submit the final agenda with detailed daily room set specifications, final catered menu selections and the updated anticipated attendance for all scheduled catered food functions. Upon review of Group's final menus and Event requirements, Hotel will send Event Orders to Group to review all arrangements and prices. If Group does not advise Hotel of any changes on the Event Orders by the date requested by Hotel, Group agrees that the Event Orders will be considered accepted by Group as correct and Group will be billed accordingly.

Expected Number of Attendees

Due no later than noon - local time - 10 days prior to the first Event

Group must submit the expected number of attendees for each catered food function. If for any reason Group's expected number of attendees are not submitted by the due date, Hotel will use the anticipated number of attendees listed in the Event Orders as the basis to determine the expected number of attendees.

Final Guarantees

Due no later than noon - local time - 4 business days prior to the first Event

Group must inform Hotel of the final guaranteed number of attendees that will attend each of the catered food functions by contacting the Events/Catering Department by email or phone. Guarantees cannot be reduced after this time. Guarantees by text message cannot be accepted. Group will be charged the final guaranteed attendance or the number of attendees served, whichever is greater. Hotel will only prepare food for the final guaranteed number of attendees.

For More Information, Terms and Conditions, Click HERE