

## continental breakfast-spring/summer

### good morning sunshine

orange, grapefruit & cranberry juice  
sliced honeydew, cantaloupe, pineapple, strawberry  
croissants & muffins with fruit preserves & butter  
coffees & hot tea

### wake up & smell the coffee

orange, grapefruit & cranberry juice  
sliced honeydew, cantaloupe, pineapple, strawberry  
croissants & muffins with fruit preserves & butter  
bagels with plain & strawberry cream cheese  
coffees & hot tea

### rise & shine

orange, grapefruit & cranberry juice  
sliced honeydew, cantaloupe, pineapple, strawberry  
individual yogurts with granola  
bagels with plain & strawberry cream cheese, fruit preserves & butter  
poached egg, sausage patty & american cheese on an english muffin  
coffees & hot tea

### get up & get going

orange, grapefruit & cranberry juice  
sliced honeydew, cantaloupe, pineapple, strawberry  
individual yogurts with granola  
croissants & muffins with fruit preserves & butter  
prosciutto, sopressata & genoa salami with brie, manchego & provolone, breads  
coffees & hot tea

☺continental breakfasts are intended for a maximum of 30 minutes

22% service charge  
6% sales tax

## hot plated breakfast-spring/summer

### eggs n u

orange & grapefruit juice  
sliced honeydew, cantaloupe, pineapple, strawberry  
mini croissants, fruit preserves & butter  
omelet with mushrooms, red onion, green peppers, tomato, swiss cheese  
applewood smoked bacon  
hash browns  
coffees & hot tea

### french connection

orange & grapefruit juice  
sliced honeydew, cantaloupe, pineapple, strawberry  
mini croissants, fruit preserves & butter  
french toast with maple syrup  
sausage  
home fries  
coffees & hot tea

### legrand's legacy

orange & grapefruit juice  
sliced honeydew, cantaloupe, pineapple, strawberry  
mini croissants, fruit preserves & butter  
eggs benedict on english muffin with canadian bacon, hollandaise  
roasted new potatoes  
coffees & hot tea

22% service charge  
6% sales tax

## hot buffet breakfast – spring/summer

### build a breakfast

#### juice – select three

|        |            |           |
|--------|------------|-----------|
| orange | grapefruit | cranberry |
| apple  | tomato     | grape     |

#### fruit – select one

|        |       |       |
|--------|-------|-------|
| sliced | whole | salad |
|--------|-------|-------|

#### bakery – select three

|   |                        |
|---|------------------------|
| banana nut, chocolate & maui morning muffins                  | cinnamon rolls         |
| bagels with plain & strawberry cream cheese preserves, butter | traditional croissants |

#### eggs – select one

|   |                  |                          |
|---|------------------|--------------------------|
| scrambled   | scrambled whites | cheese & potato frittata |
| tomato, red & green peppers, scallion & parmesan frittata - \$ more               |                  |                          |
| eggs benedict with canadian bacon - \$ more                                       |                  |                          |
| spinach, caramelized spanish onion, brie quiche - \$ more                         |                  |                          |
| tomato, red onion, green peppers, scallion, cheddar cheese, egg burrito - \$ more |                  |                          |

#### sides – select two

|            |                |                        |
|------------|----------------|------------------------|
| ham        | turkey bacon   | applewood smoked bacon |
| sausage    | turkey sausage | canadian bacon         |
| waffles    | pancakes       | french toast           |
| home fries | hash browns    | roasted new potatoes   |
| oatmeal    | grits          | cold cereals with milk |

coffees & hot teas

### each additional egg or side

#### stations

**omelet** – mushrooms, onion, tomato, scallion, red & green peppers, cheddar, bacon & ham

**waffle** – bananas, strawberries, chocolate chips, pecans, maple & blueberry syrup & whipped cream

☺stations can be added to any breakfast & must equal full guaranteed number of guests

☺one chef required per thirty-five (35) guests - \$150 each

☺maximum 1 ½ hours

☺minimum of 25 guests

☺\$200 under 25 food charge

22% service charge

6% sales tax

## breakfast enhancements-spring/summer

### hot

#### **egg, sausage & american cheese**

on an english muffin

#### **bst – bacon, spinach, roasted tomato, omelet**

on a croissant

#### **grilled vegetables, egg white omelet, basil**

on ciabatta

#### **individual frittatas**

spanish, mediterranean or western

#### **quiche**

spinach, tomato, scallion, cheddar

#### **eggs benedict**

canadian bacon or shrimp

#### **breakfast burritos**

roasted garlic, red onion, green peppers,  
tomato, egg, cheddar cheese

#### **scrambled eggs**

#### **bacon, sausage or ham**

#### **french toast, waffles or pancakes**

with maple & blueberry syrup

#### **oatmeal**

with butter, brown sugar, raisins, maple syrup

### cold

#### **smoked salmon display**

chopped eggs, capers, red onion & pumpernickel

#### **kashi cereals**

with milk

#### **prosciutto, sopressata & genoa salami**

brie, manchego & provolone with breads

#### **cheese & strawberry pastries**

☺enhancements are based on per person prices, are additions only & are not for individual sale

22% service charge

6% sales tax

## breaks-spring/summer

### **serenity**

chicken salad on sourdough  
salmon, cucumber, cream cheese on multi grain  
oranges, bananas & apples  
granola & power bars  
hot teas

### **arctic blast**

ice cream & frozen fruit bars  
frozen key lime pie on a stick  
frozen chocolate covered bananas  
iced coffee  
hot cocoa with mini marshmallows

### **dipping donuts**

churros  
glazed donut holes  
dipping items – toasted coconut, cinnamon sugar  
melted chocolate, powdered sugar & sprinkles  
regular & chocolate milk  
hot cocoa  
coffees & hot tea

### **sporty**

tortilla chips with traditional salsa  
buffalo wings with blue cheese & celery sticks  
hot pretzels with mustard  
pigs in a blanket  
sodas

add domestic beer or red bull

### **sweet, tangy & salty**

green apple wedges with caramel dipping sauce  
chocolate covered strawberries  
white chocolate covered pretzels  
peanut brittle  
lemonade  
sweet iced tea

## breaks-spring/summer - 2

### **candy store**

chef's selected candy may include:

jelly beans  
m&ms  
licorice bites  
chocolate covered peanuts  
gummy bears  
malted milk balls  
gum drops  
sodas

### **bakery**

cookies  
brownies & blondies  
key lime bars  
coffees & hot tea

### **fruity**

cheesecake bites with blueberry & raspberry toppings  
peaches n mint cream  
ambrosia fruit salad  
dried fruit chips  
orange, grapefruit & cranberry juice

### **get-together**

roasted red pepper, cilantro-pesto & mozzarella on ciabatta  
shrimp salad with basil on mini croissant  
hummus & baba ghanoush with pita chips  
brie, manchego & blue cheese with breads & crackers  
still & sparkling water

### **latino**

maraquitas  
(fried plantains)  
empanada de carne  
(beef empanada)  
arepas  
(corn & cheese bread)  
mojo, chimichurri y chipotle salsa  
(dipping sauces)  
limonada  
(limeade)

## breaks-spring/summer - 3

### red

watermelon slices  
red velvet cake  
raspberry sorbet  
cherry jello shots  
red jelly beans  
cranberry juice

### watering hole

coffees, hot tea, sodas & bottled water  
4 hour service includes 1 hot beverage refresh

8 hour service includes 2 hot beverage refreshes & all day cold beverage refresh

### caffeinated

coffees & hot tea  
4 hour service includes 1 hot beverage refresh

8 hour service includes 2 hot beverage refreshes

☺all breaks are intended for a maximum of 30 minutes

22% service charge  
6% sales tax

## plated lunch-spring/summer

**breads & butter**  
**coffees & hot tea**  
**pre set water**  
**iced tea on request**  
**pre set iced tea – add \$1**

### **soup or salad – select one**

#### **soup**

minestrone  
creamy tomato-basil, cheese tortellini  
chicken tortilla  
cream of asparagus  
potato-leek

#### **salad**

##### **caesar**

romaine, croutons, egg, parmesan, traditional dressing

##### **house**

greens, cherry tomatoes, cucumber, croutons, raspberry vinaigrette

##### **tropical**

greens, mango, pineapple, cucumber, citrus dressing

##### **mediterranean**

greens, romaine, feta, olives, roasted red pepper, balsamic vinaigrette

### **entrée – select one**

#### **chicken cacciatore**

oven roasted, mushrooms, tomatoes, garlic, herbs  
herbed polenta  
mushrooms, spinach & spanish onions

#### **lemon chicken**

pan seared, white wine-lemon beurre blanc, capers, red peppers, herbs  
mashed yukon golds  
steamed snow peas tossed in clarified butter, sea salt & black pepper

#### **filet of beef, cippolini demi glace**

grilled, basil pesto crust  
leek polenta with parmesan  
green beans with roasted garlic

#### **pesto mahi**

baked in white wine, pesto cream  
herb, garlic, tomato rice  
broccolini tossed in tomato-saffron-garlic sauce

## plated lunch-spring/summer - 2

### **smoked tomato salmon**

pan seared, smoked tomato sauce with garlic  
almond, raisin, herb cous cous  
grilled asparagus

### **artichoke loin of pork**

garlic roasted, artichoke, tomato, scallion, shallot, white wine sauce  
roasted baby reds  
sugar snap peas with sweet corn

### **penne white wine-lemon sauce**

white wine-lemon sauce, roasted red peppers, asparagus, scallion, basil

with grilled chicken

with three grilled shrimp

### **chicken caesar**

romaine, croutons, egg, parmesan, sliced chicken  
traditional dressing

### **cobb**

romaine, bacon, eggs, tomato, avocado, blue cheese, cheddar cheese, chicken  
honey-mustard dressing

with three grilled shrimp

### **dessert – select one**

strawberry shortcake  
carrot cake  
key lime cheesecake  
tiramisu cake  
chocolate truffle cake  
apple crumble

22% service charge

6% sales tax

## buffet lunch-spring/summer 10 – 25 guests

**coffees & hot tea**  
**pre set water**  
**iced tea on request**  
**pre set iced tea – add \$1**

### **going green**

yesterday's soup (it's always better the next day)  
penne with grape tomatoes, cucumbers, scallion, herb vinaigrette  
salad bar with greens, red onion, green peppers, tomatoes, cucumbers, mushrooms & croutons  
two dressings  
chicken, egg & salmon salads  
breads  
chef's selection of bite size treats

### **between the slices**

yesterday's soup (it's always better the next day)  
fingerling potato salad with herbs, scallion, spanish onion, egg, dijonnaise  
greens with cherry tomatoes, cucumber, croutons, raspberry vinaigrette  
turkey with provolone, arugula, tomato & garlic aioli on whole grain  
roast beef with gouda, arugula, grilled portobello, tomato & horseradish mayo on sourdough  
hot grilled red onion, green peppers, roasted tomato & zucchini with pesto on foccacia  
chef's selection of bite size treats

### **mob scene**

panzanella with tomato, mozzarella & bread, herb vinaigrette  
broccolini tossed in tomato-saffron-garlic sauce  
chicken cacciatore with mushrooms, tomatoes, garlic, herbs  
cheese tortellini with pesto-alfredo  
grilled asparagus, green & red peppers, fennel & portobello mushrooms  
tossed in clarified butter, sea salt & black pepper  
breads & butter  
chef's selection of bite size treats

### **flavors of the caribbean**

greens, pineapple, tomatoes, cucumbers, pineapple-chili vinaigrette  
tomatoes, mango, plantains, red onion, scallion, cilantro, lime  
grilled mojo chicken  
blackened mahi, mango salsa  
white rice  
black beans  
carrots, brown sugar, shallots  
breads & butter  
chef's selection of bite size treats

22% service charge  
6% sales tax

**buffet lunch-spring/summer  
26 guests & above**

**bread & butter**  
**coffee & hot tea**  
**pre set water**  
**iced tea on request**  
**pre set iced tea – add \$1**

**picnic**

cole slaw with coconut, mandarin orange  
fingerling potato salad with herbs, scallion, spanish onion, egg, dijonaise  
penne with red onion, tomato, mushroom, herbs, creamy citrus vinaigrette

fried chicken  
bbq pulled pork sandwich  
braised brisket

macaroni with four cheeses  
baked beans  
corn bread & butter

strawberry shortcake  
key lime pie  
watermelon wedges

**island time**

black bean soup

jicama slaw with grape tomato, green & red pepper, red onion, scallion, cilantro, pineapple, lime  
mango, red onion, tomato, lime-mango vinaigrette  
green papaya salad with poblano, serrano, jalapeno, red onion, carrot, chili-lime vinaigrette

chicken, jerk seasoning  
mahi, mango-pineapple salsa  
skirt steak, chimichurri

red beans & rice  
fried plantains

flan  
cinnamon-sugar churros with caramel sauce  
toasted coconut bread pudding with macadamia nuts, nutmeg & cinnamon

## buffet lunch-spring/summer - 2 26 guests & above

### sandwich board

#### soup – select one

minestrone  
creamy tomato-basil, cheese tortellini  
chicken tortilla  
cream of asparagus  
potato-leek

#### salad – select two

fingerling potato salad with herbs, scallion, spanish onion, egg, dijonnaise  
panzanella with tomato, mozzarella & bread, herb vinaigrette  
broccolini, tomato-saffron-garlic sauce  
green beans, ginger-soy glaze  
penne with grape tomatoes, cucumbers, scallion, herb vinaigrette  
caesar with romaine, croutons, egg, parmesan, traditional dressing  
greens with cherry tomatoes, cucumbers, croutons, raspberry vinaigrette

#### sandwich – select four

##### chilled

pesto rubbed chicken, mozzarella, tomato, basil, romaine with balsamic vinaigrette on focaccia  
turkey, provolone, arugula, tomatoes & garlic aioli on whole grain  
beef, gouda, arugula, tomato, grilled portobello & horseradish mayo on sourdough  
ham, brie, watercress, arugula, roasted red peppers & creole mustard on ciabatta  
grilled asparagus & zucchini, tomato, watercress & spinach with hummus wrap

##### hot

french dip – beef, provolone, au jus & horseradish sauce on a hoagie  
turkey, brie, watercress, tomato, roasted yellow pepper with roasted red pepper aioli on focaccia  
clt – chicken, romaine, tomato with garlic aioli on whole grain  
cuban – shredded pork, ham, swiss, pickles & mustard on cuban  
open faced pastrami, swiss with whole grain mustard on rye  
grilled red onion, green peppers, roasted tomato & zucchini with pesto of focaccia

#### bite size treats – select two

strawberry shortcake  
carrot cake  
key lime cheesecake  
tiramisu cake  
chocolate truffle cake  
black & white cookies  
apple crumble

## buffet lunch-spring/summer - 3 26 guests & above

### build a buffet

#### soup – select one

minestrone  
creamy tomato-basil, cheese tortellini  
chicken tortilla  
cream of asparagus  
potato-leek  
roasted chicken with homemade egg noodles & mushrooms

#### salad – select three

fingerling potato salad with herbs, scallion, spanish onion, egg, dijonnaise  
panzanella with tomato, mozzarella & bread, herb vinaigrette  
broccolini, tomato-saffron-garlic sauce  
penne with grape tomatoes, cucumbers, scallion, herb vinaigrette  
green beans, ginger-soy glaze  
caesar with romaine, croutons, egg, parmesan, traditional dressing  
greens, cherry tomatoes, cucumbers, croutons, raspberry vinaigrette

#### entrée – select three meats and three sauces

##### meat

chicken – grilled, baked or sautéed  
turkey breast – oven roasted  
pork loin – oven roasted  
fish – salmon or mahi – grilled, baked or sautéed  
beef – grilled skirt steak, sirloin, flat iron or braised short ribs - sauces do not apply to ribs

##### saucés

roasted red pepper coulis – chicken, turkey, pork or fish  
tarragon-thyme cream – chicken, turkey, pork or fish  
tomato-saffron-garlic – chicken, turkey, pork or fish  
mango-pineapple salsa – chicken, pork or fish  
roasted corn-tequila-lime salsa – chicken, pork or fish  
portobello-herb cream sauce – chicken, turkey, pork or beef  
bordelaise red wine demi glace – chicken, pork or beef  
mushroom duxelle drizzled with demi glace – chicken, pork or beef  
chimichurri – chicken, pork or beef

#### sides – select two

roasted garlic-scallion mash  
smashed yukon golds  
cous cous with toasted pine nuts, scallion, basil, chervil  
sweet corn & scallion jasmine rice  
pesto-sun dried tomato orzo  
asparagus, carrots, red bell peppers & fennel

#### bite size treats – select two

strawberry shortcake  
carrot cake  
key lime cheesecake  
tiramisu cake  
chocolate truffle cake  
apple crumble

## buffet lunch-spring/summer - 4 26 guests & above

### chinese take out

hot & sour soup with tofu & chive

lettuce wrap station – iceberg, ground chicken, water chestnuts, carrot-cabbage mix, hoisin  
spring rolls with chinese mustard, soy sauce & duck sauce

sweet & sour chicken with pineapple  
beef with broccolini

white rice  
pork fried rice  
bok choy, napa cabbage, ginger-pepper slaw

mandarin orange mousse  
ginger cake with green tea cream  
fortune cookies

### lunch – add ons

soup  
salad  
entrée  
side  
dessert

☺minimum of 26

☺\$200 food charge under 26

22% service charge

6% sales tax

## box lunch-spring/summer

**build a box lunch – intended for off property outings only**

**salad – select one**

fingerling potato salad with herbs, scallion, spanish onion, egg, dijonnaise  
cole slaw with coconut & mandarin oranges  
penne with grape tomatoes, cucumbers, scallion, herb vinaigrette

**sandwich – select one**

pesto rubbed chicken, mozzarella, tomato, basil, romaine with balsamic vinaigrette on focaccia  
turkey, provolone, arugula, tomatoes & garlic aioli on whole grain  
beef, gouda, arugula, tomato, grilled portobello & horseradish mayo on sourdough  
ham, brie, watercress, arugula, roasted red peppers & creole mustard on ciabatta  
grilled asparagus & zucchini, tomato, watercress & spinach with hummus wrap

**dessert – select one**

chocolate chip cookie  
white chocolate-macadamia nut cookie  
brownie  
key lime bar

oranges, apples & bananas  
bag of chips  
sodas or bottled water

22% service charge  
6% sales tax

## displays-spring/summer

### vegetable

carrots, asparagus, red & green peppers & grape tomatoes, french onion & balsamic vinaigrette

herb & olive oil marinated then grilled asparagus, fennel, red peppers & yellow squash  
citrus vinaigrette

### cheese

domestic cheddar, swiss & havarti with breads & crackers

imported brie, manchego & gorgonzola with kumquat chutney, nuts, dried fruits, breads & crackers

### antipasto

imported gorgonzola, parmesan & mozzarella, prosciutto, sopressata & genoa salami  
marinated olives, grilled mushrooms, broccolini, oven roasted tomatoes & breads

### seared ahi tuna

(3 slices per person)

edamame, seaweed salad, pickled ginger, wasabi, chili paste & soy dipping sauce

### bruschetta

tomato-basil-red onion

chickpea salad

white bean-rosemary-prosciutto

roasted red pepper

breads & flat breads

### hummus

traditional

roasted garlic

edamame

baba ghanouj

pita & flat breads

©for vegetable and domestic cheese displays less than 25 guests

©for all other reception displays less than 25 guests

22% service charge

6% sales tax

## hors d'oeuvres-spring/summer

### mix & match by the dozen

#### caribbean

##### chilled

shrimp-mango tartlette  
seared scallops, avocado salad

##### hot

mini crab slider, mango salsa  
coconut chicken, orange chutney  
conch fritters, caper aioli

#### italian

##### chilled

artichoke, garlic, olive tapenade on crostini  
figs wrapped in prosciutto

##### hot

breaded cheese ravioli, marinara  
veal marsala purse  
mushrooms stuffed with italian sausage

#### mexican

##### chilled

cucumber cup with guacamole, shrimp  
chicken santa fe

##### hot

beef & bean burrito, chipotle salsa  
chicken fajitas  
vegetable quesadilla, tomato-cilantro salsa

#### continental

##### chilled

crepe with herbed cream, black caviar  
belgian endive, roquefort mousse

##### hot

beef wellington  
potato pancakes, apple sauce & sour cream  
quiche lorraine

#### latin

##### chilled

beef picadillo on tostone  
cilantro, lime, pepper shrimp cup

##### hot

mini cuban sandwich  
chicken empanada, chimichurri  
coconut shrimp, mango chutney

#### asian

##### chilled

seared scallops on sesame crisp  
ginger shrimp salad with cabbage in a cup

##### hot

lemon grass chicken roll, sesame-ginger glaze  
crab wonton, sweet chili sauce  
vegetable egg roll, ponzu-soy

#### american

##### chilled

red bliss potato with crabmeat & parsley  
granny smith apple with blue cheese

##### hot

franks in a blanket, creole mustard  
crab cakes, caper remoulade  
mini beef sliders with cheese

☺minimum of one dozen

22% service charge

6% sales tax

## stations-spring/summer

### **soup n salad**

black bean with fire roasted corn & minestrone  
salad bar with greens, romaine, red onion, green peppers, tomatoes, cucumbers, mushrooms  
egg, diced chicken, parmesan & croutons  
caesar, balsamic vinaigrette  
rolls & butter

### **sushi anyone?**

boat - 90 pieces is the minimum order

each additional piece

soy sauce, pickled ginger & wasabi

attended sushi bar - 8 pieces per person  
minimum 50 guests

chef & set up fee

### **buon appetito**

orrechietti with puttanesca  
risotto with asparagus, fennel & mushrooms  
fusiilli with bolognese  
garlic bread

### **double stuffed spuds**

baked potato skins & mashed sweet potato  
caramelized spanish onion, cheddar, sour cream, bacon, chive, roasted garlic  
chicken or brown gravy

### **shellfish bake**

(8 pieces per person)  
clams with white wine-garlic  
mussels with tomato-saffron  
shrimp-peel n eat  
lemon, cocktail sauce, horseradish, breads & crackers

### **simply italian**

cheese tortellini and penne  
alfredo, marinara & pesto  
garlic bread

## stations-fall/winter - 2

### sliders

(2 per person)

beef with bacon, cheddar

turkey with tomato bruschetta, watercress

veggie with hummus, pesto, arugula

regular & sweet potato fries

mustard, ketchup, mayo & pickles

### fish n chips

(2 per person)

beer battered cod fillets

malt vinegar dipped steak fries & fried pickle chips

caper tartar sauce, dijon aioli & malt vinegar

add fried shrimp (2 per person)

### olé

beef tamales & chicken fajitas in flour tortillas

traditional & blue corn tortilla chips

pico de gallo, guacamole, sour cream, lettuce, tomato & onion

tomato-chipotle salsa, roasted corn-black bean salsa, queso

### lo mein bar

lo mein noodles

diced chicken & shrimp

red & green peppers, mushrooms, peas, broccoli, bok choy, napa cabbage, carrots, water chestnuts

ginger-sesame-garlic & sweet chili brown sauce

### carve away

whole turkey, mango chutney

prime rib, mustard, horseradish, au jus

beef tenderloin, mushroom duxelle drizzled with demi glace, mustard, horseradish

top round, bordelaise, mustard, horseradish

loin of pork, calvados-apple cider cream

side of salmon, tarragon-thyme cream

bread & rolls

## stations-spring/summer - 3

### **sugar rush**

sliced honeydew, cantaloupe & pineapple, key lime bars, churros, melted chocolate & toasted coconut  
coffees, hot tea & hot cocoa

### **chocolate heaven**

bite size treats (3 per person) – chocolate mirror, chocolate cheesecake, chocolate raspberry & chocolate covered strawberries  
coffees, hot tea & hot cocoa

☺stations can be added to any lunch, reception or dinner  
& must equal full guaranteed number of guests

☺one chef required per fifty (50) guests - \$150 each

☺maximum 1 ½ hours

☺minimum of 25 guests

☺\$200 under 25 food charge

22% service charge

6% sales tax

## plated dinner-spring/summer

### rolls & butter

### coffee & hot tea

### pre set water

### soup or salad – select one

#### soup

cream of asparagus  
black bean with fire roasted corn  
baked potato with cheddar, chive & bacon  
lobster bisque  
sweet corn-crab chowder  
roasted chicken with homemade egg noodles & mushrooms

#### salad

##### **citrus**

arugula, orange segments, parmesan, lemon & olive oil

##### **mediterranean**

greens, arugula, feta, tomatoes, kalamata olives, green beans, cucumber  
herb vinaigrette

##### **cobb**

lettuce wedge, bacon, eggs, tomato, avocado, cheddar cheese, blue cheese  
honey-mustard dressing

##### **house**

greens, cherry tomatoes, cucumbers, croutons, raspberry vinaigrette

##### **italian**

greens, pine nuts, green beans, marinated tomatoes, herbs, mozzarella  
balsamic vinaigrette

### entrée – select one

#### **chicken portobello**

grilled, portobello-herb cream  
potatoes au gratin  
asparagus & carrots tossed in clarified butter, sea salt & black pepper

#### **ginger-garlic chicken**

baked, ginger-garlic brown sauce  
lemon grass-scallion wild rice  
snow peas, red peppers & spanish onions

#### **salmon beurre blanc**

pan seared, tomato, garlic, scallion beurre blanc  
sweet corn-carrot cous cous  
pernod spinach with caramelized onions

#### **beef tenderloin rickenbacker**

grilled, brandy-dijon cream, tri-color peppercorns & sea salt  
oven roasted garlic-shallot fingerling potatoes  
grilled asparagus, basil & garlic

## plated dinner-fall/winter - 2

### **encrusted rack of lamb**

char-broiled, rosemary, mint, garlic crust  
roasted garlic mash  
green beans, cipollini onions & mushrooms

### **fennel dusted tuna**

pan seared medium-rare  
edamame-cucumber tabouleh salad  
bok choy, napa cabbage, ginger-pepper slaw

### **gnocchi osso bucco**

shredded beef, roasted tomatoes, garlic & basil topped with marscapone

### **pork chop, calvados-apple cider cream**

pan seared, calvados-apple cider cream  
roasted parsnip, fingerling potatoes & carrots  
braised cabbage, granny smith apples & sweet peas

### **jerked snapper**

oven roasted, jerk seasoning, peppers & onions  
coconut rice  
zucchini, yellow squash & red peppers

### **dessert – select one**

traditional cheesecake  
mango cheesecake  
cappuccino cake  
tiramisu cake  
hazelnut cake  
three berry tart  
almond joy cake  
flourless chocolate cake

22% service charge

6% sales tax

**buffet dinner-spring/summer**  
**10 – 25 guests**

**rolls & butter**  
**coffee & hot tea**  
**pre set water**

**bbq**

macaroni salad, tomatoes, carrots, celery  
greens, cherry tomatoes, cucumber, croutons, buttermilk ranch  
smoked chicken, bbq sauce  
braised brisket, natural jus  
yukon gold mash  
fire roasted corn & bell peppers  
key lime tartlette  
chocolate duo cake

**club med**

penne, prosciutto, parmesan, lemon  
green beans, grilled asparagus, greens, tomatoes, balsamic glaze  
stewed chicken, lemon, sage, pancetta  
garlic & olive oil grilled mahi, kalamata olives & oven roasted tomato sauce  
israeli cous cous, roasted garlic, almonds, dried cranberries, golden raisins  
steamed zucchini, yellow squash, carrots & mushrooms  
tossed in clarified butter, sea salt & black pepper  
cappuccino cake  
tiramisu cake

**steak house**

granny smith apples, spinach, candied pecans, gorgonzola, citrus vinaigrette  
salad wedges cobb style, bacon, eggs, tomato, avocado, blue cheese, cheddar cheese  
honey-mustard dressing  
chicken, brandy-dijon reduction  
sirloin, mushroom duxelle drizzled with demi glace  
potatoes au gratin  
broccolini with oven dried tomatoes, garlic, ginger & lemon  
traditional cheesecake  
flourless chocolate cake

22% service charge  
6% sales tax

**buffet dinner-spring/summer  
26 guests & above**

**rolls & butter  
coffee & hot tea  
pre set water**

**mambo italiano**

creamy tomato-basil soup

panzanella with tomato, mozzarella & bread, herb vinaigrette  
antipasto with cured meats, cheese, olives  
greens with tomato, cucumber, croutons, balsamic vinaigrette

chicken parmesan  
cheese tortellini with pesto-alfredo  
penne with fennel & sausage

herbed gnocchi  
grilled asparagus, green & red peppers & portobello mushroom

tiramisu cake  
cappuccino cake

**viva mexico**

chicken tortilla soup

tortilla chips with queso, pico de gallo, sour cream & guacamole  
greens with tomato, cucumber & carrots, jalapeno-cilantro vinaigrette

cheese enchiladas, tomato sauce  
chicken tamales, tomatillo salsa  
beef fajitas in flour tortillas, tomato, lettuce & onion

fiesta rice  
black beans with red onions

mexican chocolate flan  
cinnamon-vanilla cheesecake with sugared plantains

## buffet dinner-spring/summer – 2 26 guests & above

### build a buffet

#### soup – select one

broccoli-cheddar  
black bean with fire roasted corn  
baked potato with cheddar, chive & bacon  
lobster bisque  
sweet corn-crab chowder  
roasted chicken with homemade egg noodles & mushrooms  
cream of asparagus

#### salad – select three

fennel, arugula, orange segments, parmesan, lemon & olive oil  
asian chicken salad, noodles, napa cabbage, snow peas, carrots, wonton crisps  
ginger vinaigrette  
mixed greens, arugula, feta, tomatoes, kalamata olives, green beans, cucumber  
balsamic vinaigrette  
salad wedges cobb style, bacon, eggs, tomato, avocado, blue cheese, cheddar cheese  
honey-mustard dressing  
granny smith apples, arugula, candied pecans, gorgonzola, citrus vinaigrette  
broccolini, tomato-saffron-garlic sauce  
green beans, ginger-soy glaze  
caesar with romaine, croutons, egg, parmesan, traditional dressing  
greens, cherry tomatoes, cucumbers, croutons, raspberry vinaigrette

#### entrée – select three meats & three sauces

##### meat

chicken – grilled, baked or sautéed  
turkey breast – oven roasted  
pork loin – oven roasted  
fish – salmon or mahi – grilled, baked or sautéed  
beef – grilled skirt steak, sirloin, flat iron or braised short ribs - sauces do not apply to ribs

##### sauces

portobello-herb cream sauce – chicken, turkey or pork  
fire roasted tomato – chicken, turkey, pork or fish  
red wine demi glace – chicken, turkey, pork or fish  
ginger-garlic brown sauce – chicken, turkey, pork or fish  
artichoke-olive-red onion tomato sauce – chicken, pork or fish  
tomato-garlic-green onion beurre blanc – chicken, pork or fish  
roasted corn-tequila-lime salsa – chicken, pork or fish  
brandy-dijon reduction – chicken, pork or beef  
mushroom duxelle drizzled with demi glace – chicken, pork or beef  
chimichurri – chicken, pork or beef  
fig-port reduction – chicken, pork or beef

## buffet dinner-spring/summer – 3 26 guests & above

### sides – select two

oven roasted garlic fingerling potatoes  
mashed yukon golds with truffle butter & chives  
asparagus risotto  
polenta with mushroom, roasted garlic, goat cheese & stewed tomatoes  
quinoa, slivered almonds, raisins, olives, poached garlic cloves  
saffron cous cous with greek olives & tarragon  
potatoes au gratin  
mushroom risotto  
grilled asparagus, yellow squash, zucchini, carrots & mushrooms  
broccolini with artichokes, tomatoes, garlic, ginger & lemon

### dessert – select two

traditional cheesecake  
mango cheesecake  
cappuccino cake  
tiramisu cake  
almond joy torte  
three berry tart  
flourless chocolate cake

### dinner – add ons

soup  
salad  
entrée  
side  
dessert

☺minimum of 26

☺\$200 food charge under 26

22% service charge

6% sales tax

## cocktails

### open

per person – includes only liquor, beer & non alcoholic beverages – please select wine from list

|             | house | premium | deluxe | boutique | beer |
|-------------|-------|---------|--------|----------|------|
| one hour    |       |         |        |          |      |
| two hours   |       |         |        |          |      |
| three hours |       |         |        |          |      |
| four hours  |       |         |        |          |      |

### consumption

by the drink

|                    | house                          | premium | deluxe | boutique |
|--------------------|--------------------------------|---------|--------|----------|
| specialty drink    |                                |         |        |          |
| single pour liquor |                                |         |        |          |
| imported beer      |                                |         |        |          |
| domestic beer      |                                |         |        |          |
| soda/water         |                                |         |        |          |
| wine-bottle        | see wine list – by bottle only |         |        |          |

### cash

inclusive of service charge & tax

|                    | house | premium | deluxe | boutique |
|--------------------|-------|---------|--------|----------|
| specialty drink    |       |         |        |          |
| single pour liquor |       |         |        |          |
| house wine         |       |         |        |          |
| imported beer      |       |         |        |          |
| domestic beer      |       |         |        |          |
| soda/water         |       |         |        |          |

**house-** gordon's vodka, gordon's gin, castillo rum, sauza giro, beam 8 star, windsor canadian, grant's scotch family

**premium** – smirnoff, seagram's, myers platinum white rum, sauza gold, jim beam, seagrams 7, j&b

**deluxe** – skyy vodka, tanqueray, bacardi superior, makers mark, johnny walker red, sauza hornitos, jameson

**boutique** – ketel one, bombay sapphire, 10 cane, patron silver, johnny walker black, crown royal, woodford reserve

**house wine** – canyon road cabernet sauvignon & chardonnay (white zinfandel available on request)

**beer** – bud, bud light, mich ultra, corona, corona light, blue moon, coors light, stella, guinness, yuengling, sam adams, amstel light & heineken

☺ hotel will select a combination of 3 imported and 3 domestic beers

## banquet wine list

### sparkling

open            consumption  
per person    by the bottle

domaine st. michelle, washington  
prosecco di valdobbiadene, italy  
veuve clicquot 'yellow label', reims

### white

chardonnay, canyon road, california (house)  
chardonnay, acacia, central coast  
chardonnay, parducci, mendocino  
chardonnay, sebastiani, sonoma  
pinot grigio, tamas estates, arroyo  
pinot gris, columbia winery, washington  
sauvignon blanc, night harvest, california  
white blend, seven daughters, california  
white zinfandel, beringer, california  
reisling, fess parker, santa barbara

### red

merlot, canyon road, california (house)  
merlot, red rock, california  
cabernet, main street, california  
cabernet, silver palm, north coast  
cabernet, tangley oaks, napa  
red blend, goodnight meritage, central coast  
pinot noir, jargon, california  
pinot noir, buena vista, carneros  
shiraz, rock rabbit, central coast  
zinfandel, sebastiani, sonoma

- ☺ wine selections per person are for the duration of the bar selected
- ☺ specialty wine selections must be made at least seven (7) days prior to event or based on availability
- ☺ house wine will be provided if scheduled within six (6) days of event
- ☺ one bartender per seventy-five – one hundred (75-100) guests - \$150 each

22% service charge  
6% sales tax