



PLATINUM[®]
HOTEL

Banquet Menu





*O*ur talented catering and banquet staff is on hand to coordinate meeting details and to ensure your business needs are met. We specialize in delivering personalized guest services, and every attendee is treated as a VIP.

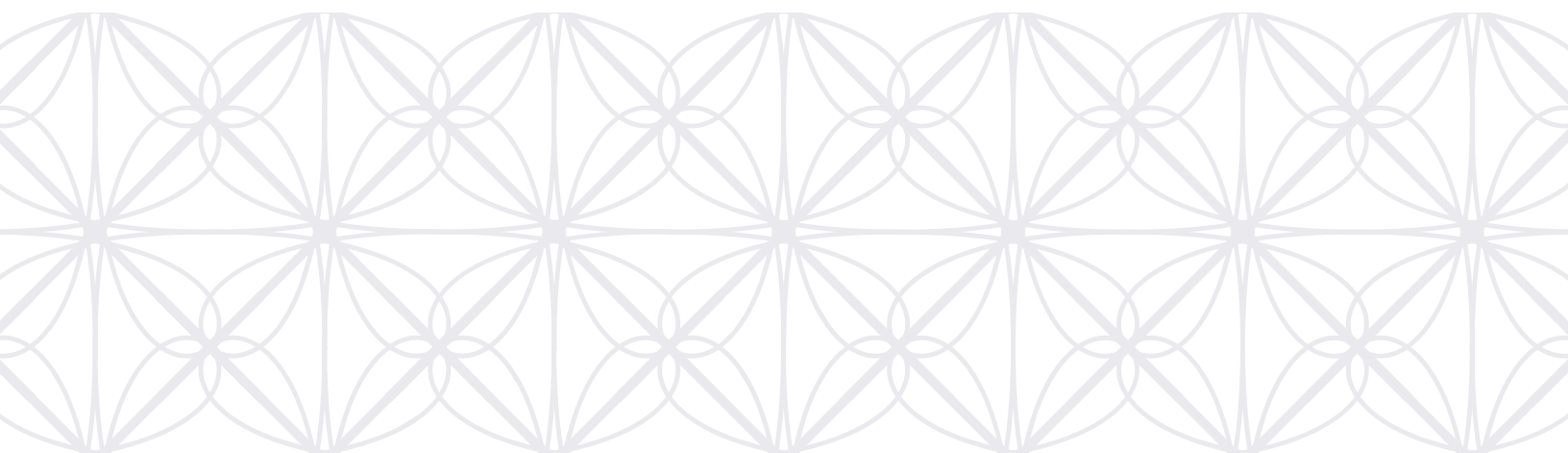




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ALL-DAY MEETING PACKAGE

\$110 per person

An additional \$5 surcharge per guest, per meal, will apply for groups less than 25.

Package Includes: Continental Breakfast, Mid-Morning and Afternoon Break, Lunch, Freshly Brewed Regular and Decaffeinated Coffee, and an Assortment of Hot Teas.

CONTINENTAL BREAKFAST (select one)

Platinum Continental Breakfast

Fresh Juice Assortment

Fresh, Cut Seasonal Fruit Presentation

Assorted Homemade Muffins

Fresh-Baked Breakfast Danishes

Plain Bagels

Regular Cream Cheese

Fruit Preserves

Butter Accompaniments

Heart Healthy Continental Breakfast

Fresh Juice Assortment

Fresh, Cut Seasonal Fruit Presentation

Assorted Flavored Yogurts

Heart Healthy Muffins

Hot Oatmeal with Granola, Dried Cranberries, Raisins and Brown Sugar

Fruit Preserves

Honey and Butter Accompaniments

MORNING BREAK

Fresh-Baked Doughnuts

AFTERNOON BREAK

Assorted Pepsi Soft Drinks

Refreshing Bottled Water

Homemade Cookie Array



ALL-DAY MEETING PACKAGE *continued*

\$110 per person

An additional \$5 surcharge per guest, per meal, will apply for groups less than 25.

Package Includes: Continental Breakfast, Mid-Morning and Afternoon Break, Lunch, Freshly Brewed Regular and Decaffeinated Coffee, and an Assortment of Hot Teas.

LUNCH BUFFET *(select one)*

Deli Buffet

Chef's Piping Hot Soup of the Day
Homemade Potato Chips with Sea Salt
Freshly Made w Pasta Salad with Olives, Feta Cheese, and Roasted Peppers
An Assortment of Smoked Turkey, Honey Glazed Ham, and Shaved Roast Beef
Swiss, American, Provolone, and Sharp Cheddar Cheeses
Crisp Butter Lettuce Leaves, Sliced Tomato, Red Onion, and Kosher Pickles
Yellow Mustard and Mayonnaise
Selection of Deli-Style Breads
Homemade Cookies and Brownies

Italian Buffet

Chef's Piping Hot Soup of the Day
Classic Caesar Salad with Garlic Croûtons, and Fresh Parmesan Cheese
Savory Marinated Grilled Vegetables
Traditional Meat or Vegetarian Lasagna
Chicken and Mushroom Penne Alfredo
or Grilled Tuscan Chicken Breast with Red Pepper Coulis served with Penne Pasta
Assortment of Garlic Bread Sticks, Focaccia, and Fresh Italian Breads
Tiramisu and Cannoli

All-American Cookout

Chef's Piping Hot Soup of the Day
Fresh, Cut Seasonal Fruit Presentation
Wholesome Red Skin Potato Salad
Buttered Corn on the Cobb and Baked Beans
Grilled Sirloin Burger or Beef Brisket
Barbecue Chicken Breast or Pulled Pork
Sliced Cheeses and Condiments
Crisp Lettuce Leaves, Tomato, Onion, Pickles
Assorted Sandwich Buns
Home-Style Apple Pie or Pecan Pie

South of the Border Buffet

Chef's Piping Hot Soup of the Day
Warm Flour and Corn Tortillas
Savory Marinated Flank Steak
Grilled Chicken Breast
Spanish-Style Rice and Refried Beans
Pico de Gallo and Salsa Verde
Crisp Shredded Lettuce and Chopped Tomato
Sour Cream and Guacamole
Grated Cheddar and Pepper Jack Cheeses
Flavorful Vanilla Bean Flan and Churros



À LA CARTE

BEVERAGE SELECTION

Freshly Brewed Regular, Decaffeinated or Iced Coffee	\$75 per gallon
Selection of Hot Teas	\$75 per gallon
Freshly Brewed Iced Tea	\$75 per gallon
Juices: Grapefruit, Orange, Cranberry, and Apple	\$29 per quart
Infused Waters	\$25 per gallon
Choice Of: Lemons & Limes, Strawberries & Oranges, or Cucumbers & Mint	
Bottled Pellegrino	\$9 each
Bottled Water	\$6 each
Assorted Pepsi Soft Drinks	\$6 each
Red Bull Energy Drink	\$7 each

BAKED ITEMS

Assorted Fresh-Baked Muffins Assorted	\$55 per dozen
Breakfast Danishes Homespun Butter	\$55 per dozen
Croissants	\$60 per dozen
Assorted Fresh Bagels with Plain Cream Cheese	\$60 per dozen
Assorted Cold Cereals with Milk (Skim and 2%)	\$60 per dozen
Homestyle Cookies and Brownies	\$60 per dozen
Assorted Macarons	\$60 per dozen
Fresh-Baked Doughnuts	\$60 per dozen

AFTERNOON SNACKS

Whole Fresh Fruit Bowl	\$17 per bowl
Fresh Seasonal Berries	\$12 per person
Individual Yogurt Parfaits (Vanilla Yogurt, Crunchy Granola and Fresh Mixed Berries)	\$9 each
Assorted Individual Yogurts	\$5 each
Nutrition and Fitness Bars	\$6 each
Assorted Hummus & Pita Bread	\$7 per person
Assorted Candy Bars	\$4 each
Tortilla Chips with Salsa, Bean Dip & Fresh Guacamole	\$12 per person
Chocolate Dipped Rice Crispy Bars	\$60 per dozen
Lemon Bars	\$60 per dozen
Mixed Nuts	\$24 per lb. (serves 10)



Prices are subject to change and do not include 8.38% tax and 24% service fee. Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry, or shellfish stock reduces the risk of foodborne illness. Young children, the elderly, and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.



CONTINENTAL BREAKFAST

An additional \$5 surcharge per guest, per meal, will apply for groups less than 25.

Includes: Continental Breakfast, Chilled Orange, Grapefruit, and Apple Juices, Freshly Brewed Regular and Decaffeinated Coffee, and Hot Tea.

Continental Breakfasts are designed to be served in the meeting room for up to 60 minutes of service. Items are non-transferable to refreshment breaks. Meal count must match guest count.

PLATINUM CONTINENTAL BREAKFAST

\$30 per person

- Fresh Juice Assortment
- Fresh, Cut Seasonal Fruit Presentation
- Assorted Homemade Muffins
- Fresh-Baked Breakfast Danishes
- Assorted Fresh Bagels and Plain Cream Cheese
- Fruit Preserves and Butter Accompaniments

HEART HEALTHY CONTINENTAL BREAKFAST

\$36 per person

- Fresh Juice Assortment
- Fresh Cut Seasonal Fruit Presentation
- Assorted Flavored Yogurts
- Heart-Healthy Muffins and Assorted Fruit Breads
- Hot Oatmeal with Granola, Dried Cranberries, Raisins, and Brown Sugar
- Fresh Fruit Preserves and Butter Accompaniments

SPA CONTINENTAL BREAKFAST

\$42 per person

- Fresh Juice Assortment
- Refreshing Vitamin Waters
- Fresh, Cut Seasonal Fruit Presentation
- Assorted Cold Cereals with Skim Milk
- Yogurt Parfaits with Fresh Berries and Granola
- Low-Fat Homemade Muffins
- Fruit Preserves
- Honey and Butter Accompaniments



BREAKFAST BUFFET

An additional \$5 surcharge per guest, per meal, will apply for groups less than 25.

Includes: Breakfast Options, Chilled Orange, Grapefruit, and Apple Juices, Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea, Assorted Fresh-Baked Morning Pastries and Breads accompanied with Fruit Preserves and Butter.

PLATINUM BREAKFAST BUFFET

\$42 per person

Fresh, Cut Seasonal Fruit Presentation

Scrambled Eggs

Crispy Breakfast Potatoes with Roasted Onions and Peppers

Hickory-Smoked Bacon

Link Sausage

HOME-STYLE BREAKFAST BUFFET

\$48 per person

Scrambled Eggs with Cheese, Ham, and Mushrooms

Fluffy Pancakes and Maple Syrup

Corn Beef Hash or Bacon

Link Sausage

BREAKFAST SANDWICH BUFFET

\$48 per person

Fresh, Cut Seasonal Fruit Presentation

Ham, Swiss, and Egg Croissant

Turkey, Sausage, Cheddar, and Egg Muffin

Pico De Gallo, Pepper Jack Cheese, and Egg Burrito

INDULGENCE BREAKFAST BUFFET

\$54 per person

Fresh, Cut Seasonal Fruit Presentation

Hot Oatmeal accompanied by Dried Cranberries, Raisins, and Brown Sugar

Yogurt Parfaits with Fresh Berries and Granola

Fluffy Pancakes and Maple Syrup

Scrambled Eggs with Cheese and Mushrooms

Crispy Breakfast Potatoes with Roasted Onions and Peppers

Hickory-Smoked Bacon

Link Sausage



BREAKFAST ENHANCEMENTS

Continental Breakfasts are designed to be served in the meeting room for up to 60 minutes of service. Items are non-transferable to refreshment breaks. Meal count must match guest count.

BREAKFAST ADD-ONS

\$6 per person, per item

- Freshly Scrambled Eggs
- Hickory-Smoked Bacon
- Link Sausage
- Corn Beef Hash

\$2 per item

- Hard-Boiled Eggs, Peeled
served with Sea Salt
& Ground Pepper on the side

OMELET STATION

\$18 per person

Made to order* with the following add-ins:

- Diced Ham, Crumbled Bacon, Roasted Green/Red Onions, Sautéed Mushrooms, Roasted Bell Peppers, Diced Tomato, Spinach Cheddar, Swiss, and Jack Cheeses

***Requires (1) chef per 100 guests at \$200 each**

BREAKFAST SANDWICHES

\$85 per dozen

Minimum of one dozen of each type:

- Ham, Swiss, and Egg Croissant
- Turkey Sausage, Cheddar, and Egg on an English Muffin
- Spinach, Parmesan, and Egg Panini
- Pico de Gallo, Pepper Jack Cheese, and Egg Burrito
- American Cheese, Hickory-Smoked Bacon, and Egg on an English Muffin



PLATED BREAKFAST

An additional \$5 surcharge per guest, per meal, will apply for groups less than 25.

Includes: Plated Breakfast Options, Chilled Orange, Grapefruit, and Apple Juices, Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea, Assorted Fresh-Baked Morning Breads accompanied by Fruit Preserves and Butter.

BREAKFAST SANDWICH PLATE

\$30 per person

Ham, Egg, and Cheese Croissant Sandwich served with Crispy Breakfast Potatoes

TRADITIONAL BREAKFAST PLATTER

\$33 per person

Fluffy Scrambled Eggs served with Link Sausage, Hickory-Smoked Bacon, and Crispy Breakfast Potatoes with Roasted Onions and Peppers

BREAKFAST WRAP PLATE

\$33 per person

Chorizo Sausage, Freshly Scrambled Eggs, and Shredded Cheese in a Flour Tortilla served with Salsa and Crispy Breakfast Potatoes

CINNAMON FRENCH TOAST

\$36 per person

Served with Whipped Cream, Warm Maple Syrup, Hickory-Smoked Bacon, and Sausage Links

EGGS BENEDICT PLATTER

\$42 per person

Sliced English Muffin Topped with Poached Egg and Canadian Bacon served with Hollandaise Sauce and Crispy Breakfast Potatoes

N.Y. STRIP PLATE

\$54 per person

Served with Fluffy Scrambled Eggs and Crispy Breakfast Potatoes with Roasted Onions and Peppers



BREAK MENU

An additional \$5 surcharge per guest, per meal, will apply for groups less than 25.

Includes: Break Options, Fresh-Brewed Regular and Decaffeinated Coffee, and Hot Tea.

CAFFEINE KICK

\$18 per person

Assorted Pepsi Soft
Drinks Red Bull
Refreshing Bottled Water

CHIPS AND DIP

\$30 per person

Homemade Potato Chips with French Onion Dip
Corn Tortilla Chips with Savory Salsa and Cheese
Dip Hummus & Pita Bread
Mixed Nuts
Assorted Pepsi Soft Drinks
Refreshing Bottled Water

DELUXE BAGEL BAR

\$30 per person

Assorted Bagels
Smoked Salmon
Thinly sliced red onion and
tomatoes Capers
Assorted Cream Cheese
Peanut Butter
Assorted Jams and Jellies
Assorted Pepsi Soft Drinks
Refreshing Bottled Water
Toaster Provided

AU NATURALE

\$24 per person

Hummus with Assorted Veggie Sticks and Pita
Bread Trail Mix and Energy Bars
Assorted Fresh Whole Fruit
Assorted Pepsi Soft Drinks
Refreshing Bottled Water

PIZZA ASSORTMENT

\$30 per person

Crisp Mixed Spring Greens with Dressing Options
Three-Cheese Pizza freshly made with Marinara
Sauce, Mozzarella, Parmesan, and Provolone Cheeses
Meat Lover's Pizza freshly made with Sausage, Ham,
Pepperoni, Bacon, Marinara Sauce, and Mozzarella
Assorted Pepsi Soft Drinks
Refreshing Bottled Water

CHARCUTERIE BOARD

\$30 per person

Collection of Domestic and Imported
Cheeses Dried Fruits
Selection of Cured Italian Meats
(Prosciutto, Salami, Pancetta)
Assorted Breads and Crackers
Olive Oil and Balsamic Vinegar



BOXED LUNCHES

\$38 per person

An additional \$5 surcharge per guest, per meal, will apply for groups less than 25. Includes: Boxed

Lunch Option, Chef's Choice Picnic Salad, Individual Bag of Chips, Whole Fruit, Fresh-Baked Cookie, and Refreshing Bottled Water. Items are non-transferable to refreshment breaks.

VEGETARIAN

Grilled Vegetables in a Sun-Dried Tomato Wrap with Savory Goat Cheese Spread or Pesto Spread

TURKEY

Sliced Smoked Turkey with Brie on Focaccia Bread with Tangy Pesto Spread

ROAST BEEF

Shaved Roast Beef on Sourdough Bread with Horseradish Mayonnaise

ITALIAN

Salami, Soppressata, and Provolone Cheese on Baguette with Flavorful Italian Dressing

COBB SALAD

Crisp Mixed Greens, Diced Turkey, Bacon Bits, Bleu Cheese, Diced Tomato, Hard-Boiled Egg, and Avocado with Buttermilk Ranch Dressing





LUNCH BUFFET

An additional \$5 surcharge per guest, per meal, will apply for groups less than 25.

Includes: Lunch Buffet, Freshly Brewed Regular and Decaffeinated Coffee, and Selection of Fine Hot Teas.

Lunch Buffets are designed for a maximum of 1.5 hours of service.

SOUP AND SALAD BAR

\$48 per person

Chef's Piping Hot Soup of the Day
 Mediterranean Hummus with Greek Feta Cheese and Pita Bread
 Home-Style Chicken Apple Salad
 Fresh Seasonal Fruit Salad
 Freshly Prepared Vegetarian Pasta Salad
 or Quinoa Salad with Cucumbers and Tomatoes
 Crisp Mixed Spring Greens with Dressing Options
 Assortment of Fresh Baked Breads and Rolls
 Mini Fruit Tarts or Homemade Cookies & Brownies

ITALIAN BUFFET

\$54 per person

Chef's Piping Hot Soup of the Day
 Caesar Salad with Garlic Croûtons and Parmesan
 Cheese Savory Marinated Grilled Vegetables
 Traditional Meat or Vegetarian Lasagna
 Chicken and Mushroom Penne Alfredo
 or Grilled Tuscan Chicken Breast with Red Pepper
 Coulis served with Penne Pasta
 Assortment of Bread Sticks, Focaccia, and Italian Breads
 Cannoli and Tiramisu

DELI BUFFET

\$50 per person

Chef's Piping Hot Soup of the Day
 Homemade Potato Chips with Sea Salt
 Freshly Made Farfalle Pasta Salad with Olives, Feta Cheese, and Roasted Peppers
 An Assortment of Smoked Turkey, Honey Glazed Ham, and Shaved Roast Beef
 Swiss, American, Provolone, and Sharp Cheddar Cheeses
 Crisp Butter Lettuce Leaves, Sliced Tomato, Red Onion, and Kosher Pickles
 Yellow Mustard and Mayonnaise
 Selection of Deli-Style Breads and Rolls
 Homemade Cookies and Brownies



LUNCH BUFFET *continued*

An additional \$5 surcharge per guest, per meal, will apply for groups less than 25.

Includes: Lunch Buffet, Freshly Brewed Regular and Decaffeinated Coffee, and Selection of Fine Hot Teas.

Lunch Buffets are designed for a maximum of 1.5 hours of service.

SOUTH OF THE BORDER

\$54 per person

Chef's Piping Hot Soup of the Day
 Warm Flour and Corn Tortillas
 Savory Marinated Flank Steak
 Grilled Chicken Breast
 Spanish-Style Rice and Refried Beans
 Pico de Gallo and Salsa Verde
 Crisp Shredded Lettuce and Chopped Tomato
 Sour Cream and Guacamole Accompaniments
 Shredded Cheddar and Pepper Jack Cheeses
 Tres Leches Cake and Churros

ALL-AMERICAN COOKOUT

\$54 per person

Chef's Piping Hot Soup of the Day
 Fresh, Cut Seasonal Fruit Presentation
 Wholesome Red Skin Potato Salad
 Buttered Corn on the Cobb and Baked Beans
 Grilled Sirloin Burgers or Beef Brisket
 Barbecue Chicken Breast or Pulled Pork
 Assorted Sliced Cheeses and Condiment Options
 Crisp Butter Lettuce Leaves, Sliced Tomato, Red Onion, and Kosher Pickles
 Assorted Sandwich Buns
 Home-Style Apple or Pecan Pie

TORTILLA WRAP BUFFET

\$54 per person

Chef's Piping Hot Soup of the Day
 Crisp Mixed Spring Greens with Dressing Options
 Crunchy Cole Slaw with Sweet and Sour Sesame Dressing
 Grilled Sirloin Beef with Roasted Tomatoes, Portobello Mushrooms, Mixed Organic Greens, and Feta Cheese with Pesto Aioli in a Flour Tortilla
 Grilled Chicken with Caesar Dressing, Crisp Romaine, Shaved Parmesan, and Tomato Basil Relish in a Sun-Dried Tomato Tortilla
 Shaved Turkey, Sliced Avocado, Crispy Sprouts, Chopped Roma Tomato, and Cream Cheese in a Whole Wheat Tortilla
 Grilled Portobello Mushrooms and Roasted Vegetables with Mozzarella Cheese in a Spinach Tortilla
 Assorted Freshly Baked Cookies or Mini Fruit Tarts

TASTE OF THE ISLANDS

\$54 per person

Oriental Chicken Salad with Toasted Cashews and Sesame Dressing
 Stir Fry Vegetables With Green Beans, Baby Corn, Bell Pepper and Onion
 Seared Salmon Teriyaki
 Orange Chicken
 Steamed White Rice
 Pineapple Upside Down Cake



PLATED LUNCH

An additional \$5 surcharge per guest, per meal, will apply for groups less than 25.

Includes: Plated Lunch, Freshly Brewed Regular, Decaffeinated Coffee, and Selection of Fine Hot Teas, along with Chef's Selection of Piping Hot Soup and Dessert.

Lunches are designed to be served in the meeting room for up to 60 minutes of service.

Items are non-transferable to refreshment breaks. Meal count must match guest count.

BAKED PENNE DISH

\$42 per person

Made with Herbed Ricotta, Savory Marinara Sauce, and Mozzarella Cheese

CAESAR SALAD

\$42 per person

Traditional Caesar Salad with Shaved Parmesan, Herb Croûtons, and Roasted Tomato served with your choice of Grilled Chicken or Shrimp

CHICKEN CHOPPED SALAD

\$42 per person

Mixture of Crisp Lettuce, Cucumber, Diced Tomato, Bleu Cheese Crumbles, Bacon Bits, Sliced Avocado, and Boiled Egg with Crispy Chicken Tenders and Buttermilk Dressing

OVEN ROASTED TURKEY CLUB SANDWICH

\$42 per person

Served with Hickory-Smoked Bacon, Fresh Tomato, and Crisp Lettuce

GRILLED VEGETABLE SANDWICH

\$38 per person

Roasted Zucchini, Squash, Portobello Mushroom, Red Pepper and Onion, Provolone Cheese, and Balsamic Aioli on Herbed Focaccia

THE PLATINUM BURGER

\$42 per person

Cheddar Cheeseburger Accompanied by Crisp Lettuce, Sliced Tomato, and Onion served with French Fries



PLATED LUNCH *continued*

An additional \$5 surcharge per guest, per meal, will apply for groups less than 25.

Includes: Plated Lunch, Freshly Brewed Regular, Decaffeinated Coffee, and Selection of Fine Hot Teas, along with Chef's Selection of Piping Hot Soup and Dessert.

Lunches are designed to be served in the meeting room for up to 60 minutes of service.

Items are non-transferable to refreshment breaks. Meal count must match guest count.

GRILLED CHICKEN

\$42 per person

Citrus-Chive Beurre Blanc Marinated Grilled Chicken served with Roasted Rosemary Red Potatoes and Grilled Asparagus

PORK LOIN

\$48 per person

Tender Pork Loin with Apricot Glaze served with Roasted Rosemary Potatoes and Broccolini

SEARED SALMON

\$48 per person

Seared Atlantic Salmon Glazed with Citrus Barbecue Sauce served with Roasted Rosemary Red Potatoes and Grilled Asparagus

SIRLOIN OF BEEF

\$54 per person

Sirloin of Beef made with Green Peppercorn Jus served with Mashed Potatoes and Roasted Carrots



DINNER BUFFET

An additional \$5 surcharge per guest, per meal, will apply for groups less than 25.

Includes: Dinner Buffet, Assorted Bread and Butter, Freshly Brewed Regular and Decaffeinated Coffees, and a Selection of Hot Teas.

Dinner Buffets are designed for a maximum of 1.5 hours of service.

PLATINO ITALIANO

\$84 per person

- Caesar Salad with Garlic Croûtons and Parmesan
- Cheese Buffalo Mozzarella and Beefsteak Tomato with Balsamic Dressing
- Savory Chicken Piccata with Mushrooms and Capers
- Traditional Meat or Vegetarian Lasagna
- Penne Pasta with Tomato Basil Sauce
- Roasted Vegetable Ratatouille
- Selection of Garlic Rolls, Focaccia, and Fresh-Baked Italian Breads
- Tiramisu and Cannoli

MEDITERRANEAN FEAST

\$84 per person

- Traditional Greek Salad with Crisp Romaine Lettuce, Cucumbers, Tomatoes, Green Peppers, Onion, Kalamata Olives, Feta Cheese, and Olive Oil Dressing
- Rosemary Beef Skewers with Tzatziki Sauce
- Mediterranean Chicken Breast in Lemon Cream Sauce with Carrots, Celery, and Yellow Peppers
- Grilled Cauliflower and Broccoli with Olive Oil
- Couscous with Fresh Spinach, Feta Cheese, and Shallots
- Butter Cookies and Fresh Mint Fruit Salad

PACIFIC COAST BARBECUE

\$90 per person

- Tossed Green Salad with Cucumber, Tomato, Red Onion, Croûtons, and Chipotle Ranch Dressing
- Tangy Cole Slaw

Select Two Entrées:

- Barbecue Brisket
- Mesquite Grilled Chicken
- Barbecue Pulled Pork and Buns
- BBQ Baby Back Ribs with Smoky BBQ Sauce
- Grilled Angus Burgers with Sliced Cheese, Crisp Lettuce Leaves, Tomato, Onion, Pickles
- Assorted Sandwich Buns with Condiments
- Baked Beans
- Tangy Southwestern Mashed Potatoes and Corn on the Cob
- Fresh Cornbread and Assorted Dinner Rolls with Butter
- Fresh Fruit Salad and Fruit Pie



DINNER BUFFET *continued*

An additional \$5 surcharge per guest, per meal, will apply for groups less than 25.

Includes: Dinner Buffet, Assorted Bread and Butter, Freshly Brewed Regular and Decaffeinated Coffees, and a Selection of Hot Teas.

Dinner Buffets are designed for a maximum of 1.5 hours of service.

THE PLATINUM DINNER BUFFET

One Entrée: \$85 per person

Two Entrées: \$90 per person

Three Entrées: \$95 per person

Cold Selections *(select two)*

Seasonal Fruit Presentation

Fresh Vegetable Crudité with Chef's Choice of Dip

Caprese Salad with Beefsteak Tomato, Fresh Mozzarella Cheese, Balsamic Reduction and Focaccia

Spinach Salad with Feta, Red Onion, Bacon and Vinaigrette Dressing

Caesar Salad made with Crisp Romaine Hearts,

Herb Croûtons, Aged Parmigiano-Reggiano Cheese, and Caesar Dressing

Baby Green Salad with Cucumber, Tomatoes, and a Choice of Balsamic Vinaigrette or Ranch Dressing

Starch Selections *(select two)*

Whipped Yukon Gold Potatoes with Sweet Butter, and Sea Salt

Rice Pilaf

Rustic Three Cheese Au Gratin Potatoes

Penne Pasta with Savory Marinara Sauce and Parmesan Cheese

Minnesota Wild Rice with Garlic, Mushrooms, and Dried Cranberries

Vegetable Selections *(select one)*

Haricots Verts with Sweet Butter, Roasted Pepper, and Almonds

Roasted Asparagus with Wild Mushroom and Olive Oil

Medley of Baby Vegetables to include Eggplant, Zucchini, Asparagus, and Yellow Squash

Entrée Selections

Triple-Seared Beef Sirloin with Red Wine Demi-Glace

Seared Chicken Breast with Herb Buerre Blanc

Seared Sea Bass with Roasted Pepper Cream

Parmesan Crusted Chicken with Lemon, Butter and White Wine Sauce

Seared Salmon with Coriander and Butter Sauce

Pork Loin with Apricot Reduction Sauce

Dessert Selections *(select one)*

Classic Tiramisu

Display of Mini Crème Brûlées

Mini NY Cheesecakes

Triple Chocolate Mousse

Assorted Cookies and Brownies



PLATED DINNER

An additional \$5 surcharge per guest, per meal, will apply for groups less than 25.

Includes: Plated Dinner, Assorted Bread and Butter, Freshly Brewed Regular and Decaffeinated Coffees, and a Selection of Hot Teas.

All plated meals will require a place card per each guest indicating their meal selection. Meal counts must be given one week in advance.

You will be charged for the highest priced entrée. Limit two Single-Plated selections. Only one duo plate may be selected (indicated below^{**}). Chef-selected vegetarian, vegan, and gluten-free options are available.

PLATED APPETIZER SELECTIONS

(select two)

\$18 added to per person price

Short Rib Empanada

Herb Marinated Tiger Prawns

Hearty Wild Mushroom Ravioli

Seared Scallops with Smoked Tomato Cream and

Truffle Oil Arancini (deep fried stuffed risotto bites)

SALAD SELECTIONS (select one)

Zinfandel-Poached Pear Salad, Maytag Blue Cheese, Spicy Candied Walnuts, and Zinfandel Vinaigrette

Baby Iceberg Lettuce Wedge, Sun-Dried Tomato,

Hickory-Smoked Bacon, and Buttermilk Dressing

Caesar Dressed Hearts of Romaine with Shaved

Parmesan and Croûtons

Mixed Greens, Teardrop Tomatoes with Champagne

Vinaigrette in a Cucumber Ring

Mixed Baby Greens, Julienned Carrots, and Cucumbers

with Creamy Ginger Dressing

Butter Lettuce, Red Onion, Feta Cheese, and Grape

Tomato with Sweet Sherry Dressing

ENTRÉE SELECTIONS

Grilled Portobello Mushroom

\$84 per person

Vegetable Medley in Puff Pastry with Tomato

Coulis

Chicken Breast

\$90 per person

Thyme-Scented Chicken Jus served with

Wild Rice and Grilled Asparagus

^{**}Grilled Shrimp or Salmon

\$100 per person

Topped with Mango Salad and Chicken Breast with a

Parsley Beurre Blanc

Charbroiled Salmon

\$100 per person

Roasted Pepper Coulis served with Mediterranean

Couscous and Roasted Vegetables



PLATED DINNER *continued*

An additional \$5 surcharge per guest, per meal, will apply for groups less than 25.

Includes: Plated Dinner, Assorted Bread and Butter, Freshly Brewed Regular and Decaffeinated Coffees, and a Selection of Hot Teas.

All plated meals will require a place card per each guest indicating their meal selection. Meal counts must be given one week in advance.

You will be charged for the highest priced entrée. Limit two single plated selections. Only one duo plate may be selected (indicated below**). Chef-selected vegetarian, vegan, and gluten-free options are available.

ENTRÉE SELECTIONS *continued*

8 oz. Grilled Angus Beef

Tenderloin

\$105 per person

Zinfandel Demi-Glace served with Savory Garlic Mashed Potatoes and Roasted Vegetables

**Seared Beef Tenderloin and Grilled Salmon

\$110 per person

Served with Mashed Red Skin Potatoes and Vegetable Ratatouille

**Mixed Grill Platter

\$115 per person

Petite Filet, Chicken Breast, and Herb Garlic Shrimp served with Horseradish Mashed Potatoes and Steamed Broccoli

**Lobster Tail and Charbroiled Beef Tenderloin

\$125 per person

Served with Truffle Mashed Potatoes and Roasted Asparagus

DESSERT SELECTIONS *(select one)*

Molten Chocolate Cake

Classic NY Cheesecake with Berry Coulis

Triple Chocolate Mousse



HORS D'OEUVRES

Hand Passed or Artfully Displayed.

COLD SELECTIONS

Price per piece

- Tomato and Mozzarella Crostini with Basil and Garlic Olive Oil \$6
- Mini Ahi Poke Tacos with Chukka Salad in a Crispy Wonton Shell \$9
- Prosciutto-Wrapped Melon \$9
- Pear, Walnut, and Feta Cheese Bruschetta \$9
- Seafood Ceviche with Scallops and Tortilla Strips \$9

HOT SELECTIONS

Price per piece

- Grilled Cheese with Pesto, Bacon, Tomato and Vermont Cheddar Cheese \$6
- Vegetable Spring Rolls served with Tangy Hoisin Sauce \$6
- Sesame Chicken served with Thai Chili Sauce \$6
- Chicken Satay served with Sweet Chili Glaze \$6
- Beef Satay served with Korean BBQ Sauce \$9
- Mini Crab Cakes served with a Spicy Rémoulade \$9
- Bacon-Wrapped Sea Scallops Glazed with Maple Syrup \$9
- Coconut Shrimp served with Creole Marmalade \$9
- Beef Wellington \$9
- Vegetable Empanada \$6
- Spanokopita \$6 (Spinach and Feta Cheese in a Puff Pastry)
- Meatball Skewer with Mozzarella Cheese \$9 and Basil Leaf



RECEPTION DISPLAYS

SEASONAL FRUIT DISPLAY

\$17 per person

Freshly Sliced Seasonal Fruit

FRESH VEGETABLE DISPLAY

\$17 per person

Freshly Sliced Seasonal Vegetables with
Chef's Choice of Dips

ARTISAN CHEESE DISPLAY

\$20 per person

A Collection of Domestic and Imported Cheeses
Garnished with Breads, Crackers, Assorted
Nuts, and Dried Fruits

HUMMUS DISPLAY

\$20 per person

Classic Hummus, Garlic Hummus, and Roasted Red
Bell Pepper Hummus served with Pita Bread
and Vegetable Crudité

ANTIPASTO DISPLAY

\$20 per person

An Assortment of Cured Italian Meats, Domestic and
Imported Cheeses, Roasted Tomato, Artichoke Hearts,
Assorted Olives and Peppers with Herb Focaccia Bread,
Parmesan Bread Sticks, Balsamic Vinegar, and Olive Oil



RECEPTION STATIONS

Attendant required at \$200 each.

1 attendant required per carving station

Includes: Carving Station, Dinner Rolls, and Butter.

CARVING STATIONS

Honey-Glazed Ham

\$400 – serves 25-30 people

Served with Smoked Onion-Mustard Sauce and Apricot Glaze

Whole Roasted Turkey

\$450 – serves 25-30 people

Served with Cranberry Chutney and Turkey Gravy

Whole Roasted Beef Tenderloin

\$550 – serves 20 people

Served with Red Wine Sauce and Bearnaise

Sea Salt, Garlic, and Rosemary-Crusted Prime Rib

\$600 – serves 20 people

Served with Whipped Horseradish Sauce and Rosemary Jus

SALAD STATION

\$20 per person

Select Two:

Freshly Made Farfalle Pasta Salad with Olives, Feta Cheese, and Roasted Peppers

Wholesome Red Skin Potato Salad

Buffalo Mozzarella and Beefsteak Tomato with Balsamic Dressing

Traditional Greek Salad with Crisp Romaine Lettuce, Cucumbers, Tomatoes, Green Peppers, Onion, Calamata Olives, Feta Cheese, and Olive Oil

Tossed Green Salad with Cucumber, Tomato, Red Onion, Croûtons, and Chipotle Ranch Dressing

Spinach Salad with Feta, Red Onion, Bacon, and Vinaigrette Dressing

Caesar Salad made with Crisp Romaine Hearts, Herb

Croûtons, Aged Parmigiano-Reggiano Cheese, and Caesar Dressing

Ancient Grain Salad with Cucumbers, Tomatoes, Red Onion, Parsley, and Lemon Juice



RECEPTION STATIONS *continued*

Attendant required at \$200 each.

Includes: Carving Station, Dinner Rolls, and Butter.

MASHED POTATO BAR

\$20 per person

Whipped Idaho Potatoes with Choice of Toppings:
Sour Cream, Cheddar Cheese, Chives, Scallions,
Roasted Garlic, Creamed Horseradish, Bacon

PASTA STATION

\$24 per person

Select Two:

Mushroom Ravioli, Potato Gnocchi, Fettuccine, Farfalle,
Penne, Cheese Tortellini, Macaroni

Select Two:

Four Cheese Alfredo, Bolognese, Creamy Vodka Sauce,
Spicy Marinara, Tomato Basil Sauce, Pesto,
Cheese Béchamel Sauce

Served with Mushrooms, Sun-Dried Tomatoes, Onions,
Black Olives, Garlic Chicken, Parmesan Cheese

GRILLED FLATBREAD STATION

\$24 per person

Three Cheese Flatbread freshly made with Marinara
Sauce, Mozzarella, Parmesan, and Provolone Cheeses

Meat Lover's Flatbread freshly made with Sausage, Ham,
Pepperoni, Bacon, Marinara Sauce, and Mozzarella

Caprese Flatbread freshly made with Tomato, Basil,
Savory Pesto, Balsamic Vinegar, and Mozzarella

SLIDER STATION

\$30 per person

Angus Beef with Cheddar Cheese and Grilled
Onions BBQ Chicken with Swiss Cheese and
Tabasco Onions Pulled Pork Sliders

SHRIMP & GRITS STATION

\$24 per person

Shrimp, Grits, Andouille Sausage, Cheddar Cheese,
Chopped Scallions, and Sautéed Bell Peppers

DESSERT STATIONS

Ice Cream Sundae Station

\$18 per person

Vanilla and Chocolate Ice Cream

Choice of Toppings:

Hot Fudge, Caramel, Peanuts, Snickers, Reese's Pieces,
Oreo Cookies, Brownies Bites, Strawberries,
and Whipped Cream

CHEESECAKE SUNDAE STATION

\$21 per person

New York Cheesecake served in a Martini Glass

Choice of Toppings:

Chocolate, Caramel, Strawberry Purée, Crushed Oreos,
Mini Chocolate Chips, Assorted Sprinkles, Fresh Assorted
Berries and Whipped Cream



MINI RECEPTIONS

\$90 per person

An additional \$5 surcharge per guest, per meal, will apply for groups less than 25.

Two-hour time limit on receptions.

Select one themed mini reception option.

MARGARITAS AND MAKE-YOUR- OWN-TACO BAR

Warm Flour and Corn Tortillas

Crisp Shredded Lettuce and Chopped Tomato

Sour Cream and Guacamole Accompaniments

Shredded Cheddar Cheeses

Tortilla Chips, Salsa, and Pico de Gallo

Passed Mi Campo Blanco Tequila Margaritas

Select Two:

Marinated Flank Steak, Grilled Chicken Breast, or Savory Pork

DELUXE HORS D'OEUVRES AND WINE

Chicken Meatball Skewer with Mozzarella Cheese and Pesto Sauce

Mini Crab Cakes served with Spicy Rémoulade

Bacon-Wrapped Sea Scallops with Maple Syrup Glaze

Passed White or Red House Wine

BEER AND SLIDERS

Select Two Types of Sliders:

Savory Pulled Pork with Fried Onions and BBQ Sauce

Beef with Cheddar Cheese

Fried Chicken with Coleslaw

Shrimp Po Boy with Spicy Rémoulade served with House Potato Chips on the side

Select Two *(includes attendant)*:

Blue Moon

Bud

Miller Light

Corona

Heineken

Lagunitas IPA

Sharps N.A.



MINI RECEPTIONS *continued*

\$78 per person

An additional \$5 surcharge per guest, per meal, will apply for groups less than 25.

Two-hour time limit on receptions.

Select one themed mini reception option.

LIGHTER FARE

Select One:

Skewer Station

Display of Chicken and Beef Skewers with Assorted Grilled Vegetables served with Flat Bread and Hummus on the side.

or

Fresh Vegetable Display

Freshly Sliced Seasonal Vegetables with Chef's Choice of Dip, Passed Tomato and Mozzarella Crostini with Basil and Garlic Olive Oil, and Passed Prosciutto-Wrapped Melon

Passed Light Cocktails

Select One:

Tito's Vodka Soda with a Twist
Passed White or Red House Wine

HAPPY BITES

Chicken Wings (*Select from BBQ or Buffalo sauce*)
Potato Skins or Fried Macaroni and Cheese Bites
Zucchini Fries
Moscow Mule or House Craft Beer



BAR MENU

Hosted Bar priced per person. Bartender fee is \$250. Signature cocktails are available at an additional cost. Any additions or substitutions to bar may incur additional fees. Wine list available upon request for bottle purchase.

Features a Selection of Liquor, Wines, Assorted Domestic and Imported Beers, Soft Drinks, Mineral Water, Juice, and Mixers.

Alcoholic “shots” are not allowed at any time during bar service. IDs are mandatory for those who appear under 30. Our bartenders have the right not to serve guests without an ID. One bar and bartender is recommended for each 70 guests.

HOSTED OPEN BAR PACKAGE

Beer and Wine Bar

One Hour	\$22
Two Hours	\$27
Three Hours	\$33
Four Hours	\$37

Platinum Silver Bar

One Hour	\$27
Two Hours	\$32
Three Hours	\$37
Four Hours	\$42

Platinum Premium Bar

One Hour	\$32
Two Hours	\$37
Three Hours	\$42
Four Hours	\$47

BAR ON CONSUMPTION

Beer and Wine Bar

Domestic Beer	\$7
Imported Beer	\$8
Wine by The Glass	\$9
Bottled Water (Regular or Sparkling)	\$5/\$8
Assorted Fruit Juices	\$5

Platinum Silver Bar

Mixed Drinks	\$11
Domestic Beer	\$7
Imported Beer	\$8
Wine by The Glass	\$9
Bottled Water (Regular or Sparkling)	\$5/\$8
Assorted Fruit Juices	\$5

Platinum Premium Bar

Mixed Drinks	\$13
Domestic Beer	\$7
Imported Beer	\$8
Wine by The Glass	\$13
Bottled Water (Regular or Sparkling)	\$5/\$8
Assorted Fruit Juices	\$5



BAR MENU *continued*

Hosted Bar priced per person. Bartender fee is \$250. Signature cocktails are available at an additional cost. Any additions or substitutions to bar may incur additional fees. Wine list available upon request for bottle purchase.

Features a Selection of Liquor, Wines, Assorted Domestic and Imported Beers, Soft Drinks, Mineral Water, Juice, and Mixers.

Alcoholic “shots” are not allowed at any time during bar service. IDs are mandatory for those who appear under 30. Our bartenders have the right not to serve guests without an ID. One bar and bartender is recommended for each 70 guests.

CASH BAR

Choice of one brand of cocktails. All other beverages listed are included. Up to four hours. Prices are per drink. Requires \$250.00 cash bar setup fee per bar. Cash bars do not count toward food and beverage minimum.

Beer and Wine Bar

Domestic Beer	\$8
Imported Beer	\$9
Wine by The Glass	\$10
Bottled Water (<i>Regular or Sparkling</i>)	\$5/\$1
Assorted Fruit Juices	0 \$5

Platinum Silver Bar

Mixed Drinks	\$12
Domestic Beer	\$8
Imported Beer	\$9
Wine by The Glass	\$10
Bottled Water (<i>Regular or Sparkling</i>)	\$5/\$10
Assorted Fruit Juices	\$5

Platinum Premium Bar

Mixed Drinks	\$14
Domestic Beer	\$8
Imported Beer	\$9
Wine by The Glass	\$12
Bottled Water (<i>Regular or Sparkling</i>)	\$5/\$10
Assorted Fruit Juices	\$5



BAR MENU

Hosted Bar priced per person. Bartender fee is \$250. Signature cocktails are available at an additional cost. Any additions or substitutions to bar may incur additional fees. Wine list available upon request for bottle purchase.

Features a Selection of Liquor, Wines, Assorted Domestic and Imported Beers, Soft Drinks, Mineral Water, Juice, and Mixers.

Alcoholic “shots” are not allowed at any time during bar service. IDs are mandatory for those who appear under 30. Our bartenders have the right not to serve guests without an ID. One bar and bartender is recommended for each 70 guests.

BRANDS LIST

Beer and Wine Bar

Beer: Coors Light, Bud Light, Michelob Ultra, Stella, Corona, Modelo

Wine: EOS Estate Chardonnay, Sauvignon Blanc, Pinot Grigio, Moscato. Cabernet Sauvignon, Merlot, Pinot Noir

Sparkling: Benvolio Prosecco (Italy)

Other: Assorted Pepsi products, bottle water, and juices

Platinum Silver Bar

Liquor: Conciere Vodka, Conciere Gin, J&B Scotch, Conciere Whiskey, Conciere White Rum, Conciere Blanco Tequila

Beer: Coors Light, Bud Light, Michelob Ultra, Stella, Corona, Modelo. NA Beer- Heineken 00

Wine: EOS Estate Chardonnay, Sauvignon Blanc, Pinot Grigio, Moscato. Cabernet Sauvignon, Merlot, Pinot Noir
Sparkling: Benvolio Prosecco (Italy)

Sparkling: Benvolio Prosecco (Italy)

Other: Assorted Pepsi products, bottle water, and juices

Platinum Premium Bar

Liquor: Grey Goose or Tito’s Vodka, Bombay Sapphire Gin, Johnnie Walker red Scotch, Crown Royal Whiskey, Maker’s Mark Bourbon, Bacardi or Captain Morgan Rum

Beer: Coors Light, Bud Light, Michelob Ultra, Stella, Corona, Modelo. NA Beer- Heineken 00

Wine: Daou Chardonnay, La Crema Pinot Gris, Lyric Pinot Noir, Rodney Strong Cabernet Sauvignon, Pessimist Red Blend, Sofia Rose

Sparkling Benvolio Prosecco (Italy)

Other: Assorted Pepsi products, bottle water, and juices

ENHANCEMENTS

Mimosa Bar

(can be added to any existing bar package)

Freixenet Blanc de Blancs (Cava, Spain) \$6 per person

La Marca Prosecco (Veneto, Italy) \$8 per person

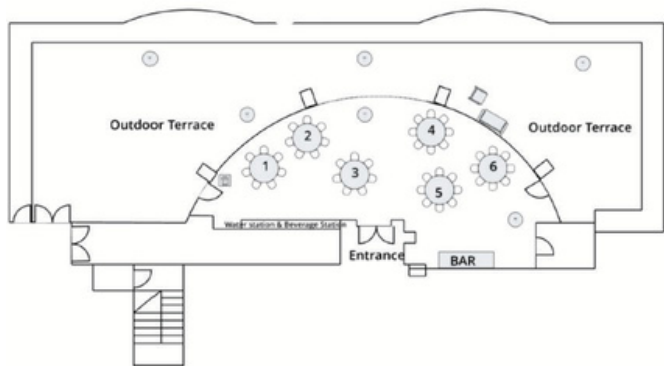
Includes the following juices: Orange, Guava, Mango, Peach

Fresh Assortment of Seasonal Berries



MISORA FLOOR PLAN

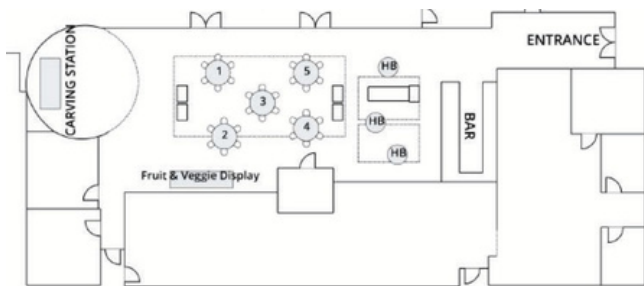
This 3,656 square foot venue offers both indoor and outdoor selections with spectacular views of the Las Vegas Strip. Misora is sure to provide an intimate and breathtaking experience for you and your guests. This venue can accommodate up to 80 guests banquet-style or 100 guests reception-style. Misora can also include a dance floor, allowing you and your guests to dance the night away.





KIL@WAT RESTAURANT FLOOR PLAN

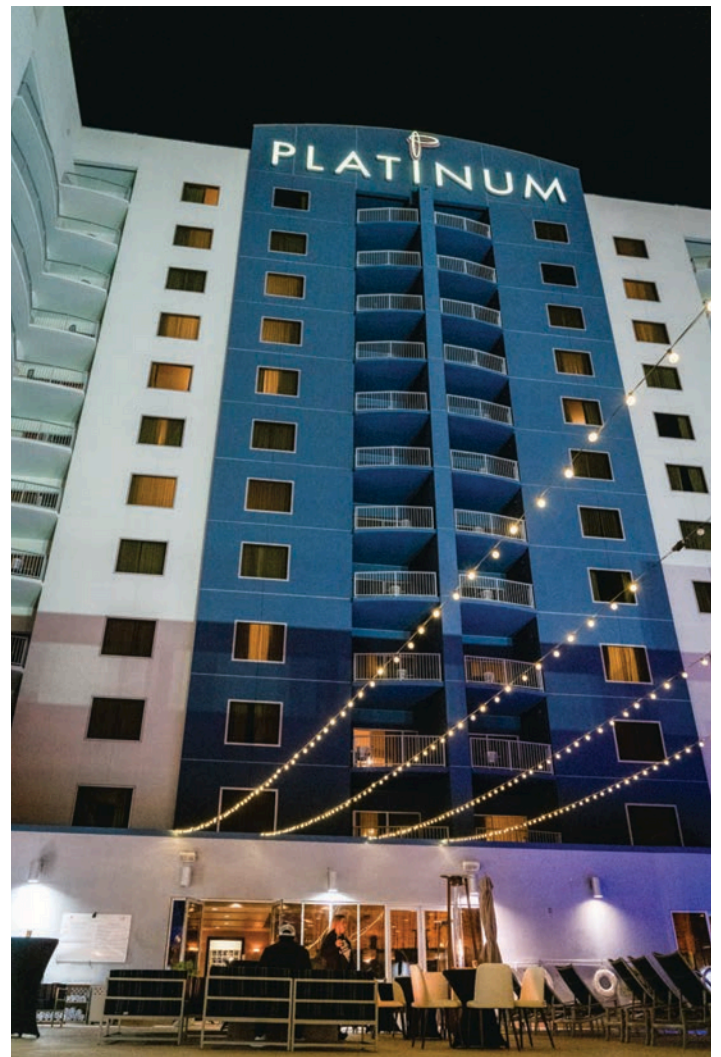
Located inside the Platinum Hotel, the Kil@wat Restaurant is the perfect setting for your next event. The 1,752 square foot layout has an artistic ambiance that showcases gorgeous color palettes in a modern atmosphere. Located next to our pool deck, Kil@wat can host up to 120 guests in a banquet or reception setting.





POOL DECK

4,800 square feet of sheer beauty, our pool deck is the perfect place for you to host your next party. With an open and spacious layout, this venue can accommodate up to 200 guests reception style and features outstanding views of the Las Vegas skyline.





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HOTEL



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