Banquet Menu
Our 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**

$95 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.

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**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

**Spa Continental Breakfast**
- Fresh Juice Assortment
- Refreshing Vitamin Waters
- Fresh, Cut Seasonal Fruit Presentation
- Assorted Cold Cereals with Skim Milk
- Yogurt Parfaits with Dried Fruit and Granola
- Fruit Preserves
- Honey and Butter Accompaniments

**MORNING BREAK**
- Fresh-Baked Doughnuts

**AFTERNOON BREAK**
- Assorted Pepsi Soft Drinks
- Refreshing Bottled Water
- Homemade Cookie Array
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CONTINENTAL BREAKFAST
An additional $5 surcharge per guest, per meal, will apply for groups less than 25.

Includes: Breakfast Buffet, 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
$25 per person
Fresh Juice Assortment
Fresh, Cut Seasonal Fruit Presentation
Assorted Homemade Muffins
Fresh-Baked Breakfast Danishes
Fresh Bagels and Plain Cream Cheese
Fruit Preserves and Butter Accompaniments

SPA CONTINENTAL BREAKFAST
$30 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

WAKE-UP CONTINENTAL BREAKFAST
$28 per person
Fresh, Cut Seasonal Fruit Presentation
Assorted Flavored Yogurts
Heart-Healthy Muffins and Assorted Fruit Breads
Low-Fat Granola accompanied by Dried Cranberries, Raisins, and Brown Sugar
Assorted Cold Cereals with Skim Milk
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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

$35 per person

Fresh, Cut Seasonal Fruit Presentation
Scrambled Eggs
Crispy Breakfast Potatoes with Roasted Onions and Peppers
Hickory-Smoked Bacon
Link Sausage

SOUTH OF THE BORDER

$40 per person

Scrambled Eggs with Bell Peppers
Spicy Chorizo with Egg
Mexican Rice and Beans
Fresh Corn and Flour Tortillas
Green Salsa

HOME-STYLE BREAKFAST BUFFET

$40 per person

Scrambled Eggs with Cheese, Ham, and Mushrooms
Fluffy Pancakes and Maple Syrup
Fresh-Baked Buttermilk Biscuits with Country-Style Gravy
Link Sausage

BREAKFAST SANDWICH BUFFET

$40 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

$45 per person

Fresh, Cut Seasonal Fruit Presentation
Wholesome 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
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BOXED LUNCHES
$32 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

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
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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
$35 per person  
Made with Herbed Ricotta, Savory Marinara Sauce, and Mozzarella Cheese

CAESAR SALAD PLATE
$35 per person  
Traditional Caesar Salad with Shaved Parmesan, Herb Croutons, and Roasted Tomato served with your choice of Grilled Chicken or Shrimp

CHICKEN CHOPPED SALAD PLATE
$35 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
$35 per person  
Served with Hickory-Smoked Bacon, Fresh Tomato, and Crisp Lettuce

GRILLED VEGETABLE SANDWICH
$32 per person  
Roasted Zucchini, Squash, Portobello Mushroom, Red Pepper and Onion, Provolone Cheese, and Balsamic Aioli on Herbed Focaccia

THE PLATINUM BURGER PLATTER
$35 per person  
Cheddar Cheeseburger Accompanied by Crisp Lettuce, Sliced Tomato, and Onion served with French Fries
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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

$68 per person

Caesar Salad with Garlic Croutons 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

$70 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 Tzatiki 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

$75 per person

Tossed Green Salad with Cucumber, Tomato, Red Onion, Croutons, 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: $75 per person
Two Entrées: $80 per person
Three Entrées: $85 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 Croutons, 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
Roasted Red Rosemary Potatoes with Garlic, Onions, and Olive Oil
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

Dessert Selections (select one)

Classic Tiramisu
Display of Mini Crème Brûlées
Mini NY Cheesecakes
Triple Chocolate Mousse
Assorted Cookies and Brownies

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HORS D’OEUVRES

Hand Passed or Artfully Displayed.

COLD SELECTIONS

Price per piece

- Tomato and Mozzarella Crostini with Basil and Garlic Olive Oil — $5
- Lemongrass-Poached Shrimp with Sweet Thai Chile Sauce — $8
- Ahi Poke with Chukka Salad on a Crispy Wonton Cup — $8
- Prosciutto-Wrapped Melon — $8

HOT SELECTIONS

Price per piece

- Grilled Cheese with Pesto, Bacon, Tomato and Vermont Cheddar Cheese — $5
- Vegetable Spring Rolls served with Tangy Hoisin Sauce — $5
- Spinach Artichoke Garlic Crostini — $5
- Sesame Chicken served with Thai Chili Sauce — $5
- Chicken Satay served with Sweet Chili Glaze — $5
- Beef Satay served with Korean BBQ Sauce — $8
- Sliced Tenderloin on Herb Toast with Creamy Horseradish Dressing — $8
- Lollipop Lamb Chops served with Raspberry Glaze — $8
- Mini Crab Cakes served with a Spicy Remoulade — $8
- Bacon-Wrapped Sea Scallops glazed with Maple Syrup — $8
- Coconut Shrimp Served with Creole Marmalade — $8
- Beef Wellington — $8

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MINI RECEPTIONS  
$75 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 Accompaiments  
Shredded Cheddar Cheeses  
Assorted Salsas  
Passed Sauza Tequila Margaritas  
Select Two:  
Marinated Flank Steak, Grilled Chicken Breast,  
or Savory Pork  

BEER AND DIY BRATWURSTS  
Warm Hot Dog Buns  
Savory Bratwursts and Kosher Hot Dogs  
Chopped Tomato and Onion  
Mustard and Ketchup  
Select Two (includes attendant):  
Blue Moon  
Bud and Bud Light  
Miller and Miller Light  
Corona  

DELUXE HORS D’OEUVRES AND WINE  
Sliced Tenderloin on Herb Toast with Creamy Horseradish Dressing  
Mini Crab Cakes Served with Spicy Remoulade  
Bacon-Wrapped Sea Scallops with Maple Syrup Glaze  
Passed White or Red House Wine  

ISLAND REFRESHMENT  
Fresh Tropical Fruit Skewers  
Prosciutto-Wrapped Melon  
Coconut Shrimp Served with Creole Marmalade  
Lemongrass-Poached Shrimp with Sweet Thai Chile Sauce  
Select One:  
Bacardi Rum Mojitos, Mai Tais,  
White House Wine Sangria or  
Red House Wine Sangria  

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MINI RECEPTIONS continued
$65 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:
Miniature Salad Bar
Fresh Lettuce, Tomatoes, Onions, Sliced Cucumbers, Shredded Carrots, and Other Salad Accompaniments with House Salad Dressing

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

COMFORT IN THE DESERT
Chicken Wings (Select from BBQ or Buffalo sauce)
Potato Skins or Fried Macaroni and Cheese Balls
Crispy Green Bean Fries
Spiked Iced Tea or Lemonade (with Bacardi Rum or Jim Beam Bourbon)

Passed Light Cocktails
Select One:
Tom Collins, Cucumber Cooler with Seagram’s Gin, White House Wine Sangria, Red House Wine Sangria

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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.


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

<table>
<thead>
<tr>
<th>Duration</th>
<th>Price</th>
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<tbody>
<tr>
<td>One Hour</td>
<td>$20</td>
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<tr>
<td>Two Hours</td>
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<tr>
<td>Three Hours</td>
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<td>Four Hours</td>
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Platinum Silver Bar

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Platinum Premium Bar

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BAR ON CONSUMPTION

Beer and Wine Bar

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<td>Domestic Beer</td>
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<tr>
<td>Imported Beer</td>
<td>$7</td>
</tr>
<tr>
<td>Wine by The Glass</td>
<td>$8</td>
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<tr>
<td>Bottled Water (Regular or Sparkling)</td>
<td>$4/$8</td>
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<tr>
<td>Assorted Fruit Juices</td>
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Platinum Silver Bar

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BAR MENU  continued

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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**

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</tr>
<tr>
<td>Wine by The Glass</td>
<td>$8</td>
</tr>
<tr>
<td>Bottled Water (Regular or Sparkling)</td>
<td>$4/$8</td>
</tr>
<tr>
<td>Assorted Fruit Juices</td>
<td>$5</td>
</tr>
</tbody>
</table>

**Platinum Silver Bar**

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mixed Drinks</td>
<td>$10</td>
</tr>
<tr>
<td>Domestic Beer</td>
<td>$6</td>
</tr>
<tr>
<td>Imported Beer</td>
<td>$7</td>
</tr>
<tr>
<td>Wine by The Glass</td>
<td>$8</td>
</tr>
<tr>
<td>Bottled Water (Regular or Sparkling)</td>
<td>$4/$8</td>
</tr>
<tr>
<td>Assorted Fruit Juices</td>
<td>$5</td>
</tr>
</tbody>
</table>

**Platinum Premium Bar**

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mixed Drinks</td>
<td>$12</td>
</tr>
<tr>
<td>Domestic Beer</td>
<td>$6</td>
</tr>
<tr>
<td>Imported Beer</td>
<td>$7</td>
</tr>
<tr>
<td>Wine by The Glass</td>
<td>$12</td>
</tr>
<tr>
<td>Bottled Water (Regular or Sparkling)</td>
<td>$4/$8</td>
</tr>
<tr>
<td>Assorted Fruit Juices</td>
<td>$5</td>
</tr>
</tbody>
</table>

Prices are subject to change and do not include 8.25% tax and 23% 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.
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.


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:** Miller, Miller Light, Heineken, Blue Moon, Corona, Lagunitas IPA, Clausthaler N.A.

**Wine:** Robert Mondavi Private Selection (Central Coast, CA) Sauvignon Blanc, Chardonnay, Merlot, Cabernet Sauvignon

**Sparkling Wine:** Freixenet (Cava, Spain), Blanc de Blancs

**Other:** Assorted Pepsi Soft Drinks, Bottled Water, and Juices

Platinum Silver Bar

**Liquor:** Stolichnaya or Amsterdam Vodka, Bombay Gin, J&B Scotch, Jack Daniel’s Whiskey, Maker’s Mark Bourbon, Cruzan Rum, Sauza Blue Agave Tequila

**Beer:** Miller, Miller Light, Heineken, Blue Moon, Corona, Lagunitas IPA, Clausthaler N.A.

**Wine:** Robert Mondavi Private Selection (Central Coast, CA) Sauvignon Blanc, Chardonnay, Merlot, Cabernet Sauvignon

**Sparkling Wine:** House Sparkling Wine

**Other:** Assorted Pepsi Soft Drinks, Bottled Water, and Juices

Platinum Premium Bar

**Liquor:** Grey Goose or Ketel One Vodka, Bombay Sapphire Gin, Chivas Regal Scotch, Crown Royal Whiskey, Knob Creek Bourbon, Bacardi Silver or Captain Morgan Spiced Rum, Patron Silver Tequila

**Beer:** Miller, Miller Light, Heineken, Blue Moon, Corona, Lagunitas IPA, Clausthaler N.A.

**Wine:** Mazzoni (Montalcino, Italy) Pinot Grigio, William Hill (Central Coast, CA) Chardonnay, MacMurray Ranch (Russian River) Pinot Noir, Trivento “Amando Sur” Malbec, Rodney Strong Sonoma (Sonoma County, CA) Cabernet Sauvignon, Villa L. Pfalz (Germany) Riesling

**Sparkling Wine:** House Sparkling Wine

**Other:** Assorted Pepsi Soft Drinks, Bottled Water, and Juices

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