



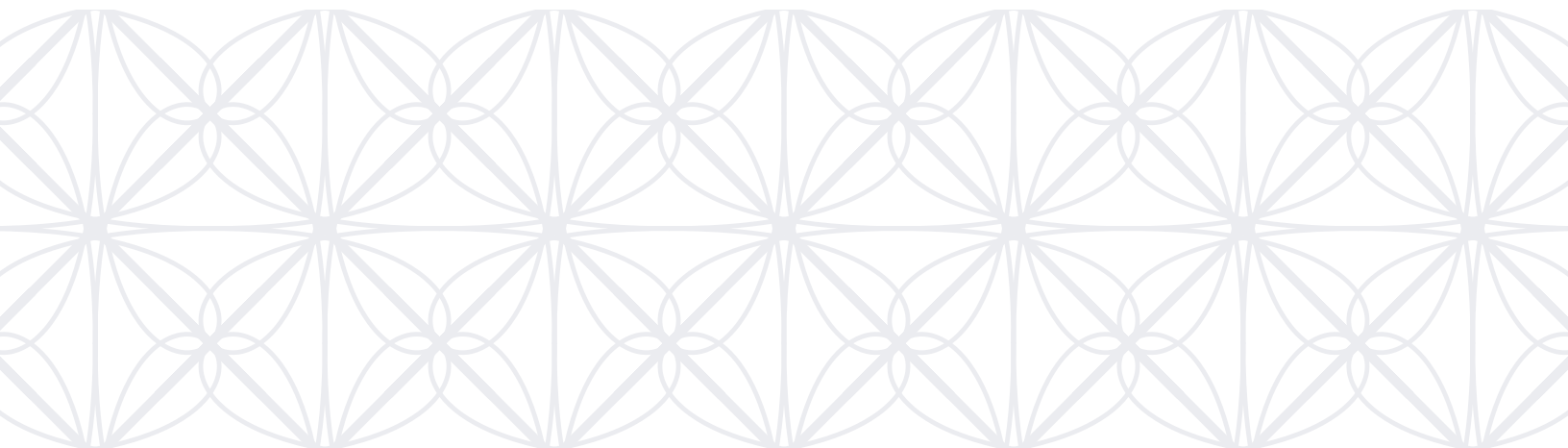
P L A T I N U M<sup>®</sup>  
HOTEL

# *Banquet Menu*





*C*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

*\$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.

### **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





## ALL-DAY MEETING PACKAGE *continued*

**\$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.

### LUNCH BUFFET *(select one)*

#### **Deli Buffet**

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  
Homemade Cookies and Brownies

#### **Italian Buffet**

Chef's Piping Hot Soup of the Day  
Classic Caesar Salad with Garlic Croutons, and Fresh Parmesan Cheese  
Savory Marinated Grilled Vegetables  
Traditional Meat or Vegetarian Lasagna  
Chicken and Mushroom Penne Alfredo  
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 Burgers  
Barbecue Chicken Breast  
Sliced Cheeses and Condiments  
Crisp Lettuce Leaves, Tomato, Onion, Pickles  
Assorted Sandwich Buns  
Home-Style Apple 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	\$65 per gallon
Selection of Hot Teas	\$65 per gallon
Freshly Brewed Iced Tea	\$65 per gallon
Juices: Grapefruit, Orange, Cranberry, and Apple	\$25 per quart
Bottled Panna or Pellegrino	\$8 each
Bottled Water	\$4 each
Assorted Pepsi Soft Drinks	\$4 each
Assorted Energy Drinks	\$5 each

### BAKED ITEMS

Assorted Fresh-Baked Muffins	\$50 per dozen
Assorted Breakfast Danishes	\$50 per dozen
Homespun Butter Croissants	\$55 per dozen
Assorted Fresh Bagels with Plain Cream Cheese	\$55 per dozen
Assorted Cold Cereals with Milk (Skim and 2%)	\$55 per dozen
Homestyle Cookies and Brownies	\$55 per dozen
Mini Crème Brûlées	\$55 per dozen
Fresh-Baked PinkBox Doughnuts	\$55 per dozen

### AFTERNOON SNACKS

Whole Fresh Fruit Bowl	\$15 per bowl
Assorted Individual Yogurts	\$4 each
Nutrition and Fitness Bars	\$5 each
Assorted Candy Bars	\$3 each
Mixed Nuts	\$20 per lb. (serves 10)
Chips and Salsa	\$6 per person
Potato Chips and Onion Dip	\$6 per person
Assorted Ice Cream Bars	\$5 each
Assorted Cupcakes	\$6 each



## 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

### 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

### 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



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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





## 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

*\$5 per person, per item*

Freshly Scrambled Eggs

Hickory-Smoked Bacon

Link Sausage

Fresh-Baked Buttermilk Biscuits with

Country-Style Gravy

### OMELET STATION

*\$15 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

*\$75 per dozen*

**Minimum of one dozen of each type:**

Ham, Swiss, and Egg Croissant

Turkey Sausage, Cheddar, and Egg 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



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## 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.

### SUNRISE FRUIT PLATE

*\$20 per person*

Delicious Pineapple, Fresh Watermelon, Honeydew Melon, Sweet Cantaloupe, and Other Fresh Seasonal Fruit

### TRADITIONAL BREAKFAST PLATTER

*\$28 per person*

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

### BREAKFAST WRAP PLATE

*\$28 per person*

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

### CINNAMON FRENCH TOAST

*\$30 per person*

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

### EGGS BENEDICT PLATTER

*\$35 per person*

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

### N.Y. STRIP PLATE

*\$45 per person*

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



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## 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

*\$15 per person*

Assorted Pepsi Soft Drinks

Energy Drinks

Refreshing Bottled Water

### CHIPS AND DIP

*\$25 per person*

Homemade Potato Chips with French Onion Dip

Corn Tortilla Chips with Savory Salsa and Cheese Dip

Fresh Vegetable Crudit  with Chef Selected Dip

Mixed Nuts

Assorted Pepsi Soft Drinks

Refreshing Bottled Water

### SWEET TOOTH

*\$20 per person*

Individual Candy Bars

Homemade Cookies

Rich Chocolate Brownies

Assorted Pepsi Soft Drinks

Refreshing Bottled Water

### AU NATURALE

*\$20 per person*

Fresh Fruit Skewers with Yogurt Dip

Trail Mix and Energy Bars

Assorted Fresh Whole Fruit

Assorted Pepsi Soft Drinks

Refreshing Bottled Water

### PIZZA ASSORTMENT

*\$25 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



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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



## 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

*\$35 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

Crisp Mixed Spring Greens with Dressing Options

Assortment of Fresh Baked Breads and Rolls

Mini Crème Brûlées

### ITALIAN BUFFET

*\$42 per person*

Chef's Piping Hot Soup of the Day

Caesar Salad with Garlic Croutons and Parmesan Cheese

Savory Marinated Grilled Vegetables

Traditional Meat or Vegetarian Lasagna

Chicken and Mushroom Penne Alfredo

Assortment of Bread Sticks, Focaccia, and Italian Breads

Cannoli and Tiramisu

### DELI BUFFET

*\$40 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



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## 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

*\$45 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  
 Flavorful Vanilla Bean Flan and Churros

### ALL-AMERICAN COOKOUT

*\$45 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  
 Barbecue Chicken Breast  
 Assorted Sliced Cheeses and Condiment Options  
 Crisp Butter Lettuce Leaves, Sliced Tomato, Red Onion,  
 and Kosher Pickles  
 Assorted Sandwich Buns  
 Home-Style Apple Pie

### TORTILLA WRAP BUFFET

*\$45 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  
 Mini Crème Brûlées



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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



## 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.

### REUBEN PLATE

*\$35 per person*

Savory Corned Beef and Rye Sandwich made with Swiss Cheese and Tangy Sauerkraut served with French Fries

### GRILLED CHICKEN PLATTER

*\$35 per person*

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

### SEARED SALMON PLATE

*\$40 per person*

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

### STEAK FRITES PLATE

*\$45 per person*

N.Y. Strip Steak made with Cabernet Demi-Glace, Sautéed Mushrooms, and Roasted Shallots served with Crispy Julienne Frites



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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 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

*\$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



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## 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 Crudit  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

#### Entr e 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 Cr me Br l es

Mini NY Cheesecakes

Triple Chocolate Mousse

Assorted Cookies and Brownies



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## 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)

\$15 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

### 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 Crouton

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

\$70 per person

Vegetable Medley in Puff Pastry with Tomato Coulis

#### Chicken Breast

\$75 per person

Thyme-Scented Chicken Jus served with Tangy Tomato Risotto and Grilled Asparagus

#### \*\*Grilled Shrimp or Salmon

\$85 per person

Topped with Mango Salad and Chicken Breast with a Parsley Beurre Blanc

#### Charbroiled Salmon

\$85 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<sup>\*\*</sup>). Chef-selected vegetarian, vegan, and gluten-free options are available.

### ENTRÉE SELECTIONS *continued*

#### 8 oz. Grilled Angus Beef Tenderloin

\$90 per person

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

#### \*\*Seared Beef Tenderloin and Grilled Salmon

\$95 per person

Served with Mashed Red Skin Potatoes and Vegetable Ratatouille

#### \*\*Mixed Grill Platter

\$100 per person

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

#### \*\*Lobster Tail and Charbroiled Beef Tenderloin

\$110 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



PLATINUM  
HOTEL

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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



## RECEPTION DISPLAYS

### SEASONAL FRUIT DISPLAY

*\$15 per person*

Freshly Sliced Seasonal Fruit

### FRESH VEGETABLE DISPLAY

*\$15 per person*

Freshly Sliced Seasonal Vegetables with  
Chef's Choice of Dip

### ARTISAN CHEESE DISPLAY

*\$18 per person*

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

### ANTIPASTO DISPLAY

*\$18 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

### SEASONAL SEAFOOD DISPLAY

*\$25 per person*

An Assortment of Jumbo Shrimp, Fresh Oysters, and  
Crab Claws served over ice with Cocktail Sauce, Spicy  
Tartar Sauce, and Lemons





## 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

\$350 – serves 25-30 people

Served with Smoked Onion-Mustard Sauce and Apricot Glaze

#### Whole Roasted Turkey

\$400 – serves 25-30 people

Served with Cranberry Chutney and Turkey Gravy

#### Whole Roasted Beef Tenderloin

\$500 – serves 20 people

Served with Red Wine Sauce and Bearnaise

#### Sea Salt, Garlic, and Rosemary-Crusted Prime Rib

\$550 – serves 20 people

Served with Whipped Horseradish Sauce and Rosemary Jus

### STATIONS

#### Salad Station

\$17 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, Croutons, and Chipotle Ranch Dressing  
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 Balsamic Vinaigrette



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## RECEPTION STATIONS *continued*

Attendant required at \$200 each.

Includes: Carving Station, Dinner Rolls, and Butter.

### STATIONS *continued*

#### Mashed Potato Bar

\$17 per person

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

#### Pasta Station

\$20 per person

##### Select Two:

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

##### Select Two:

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

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

#### Grilled Pizza Station

\$20 per person

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

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

#### Slider Station

\$22 per person

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

### DESSERT STATIONS

#### Ice Cream Sundae Station

\$15 per person

Vanilla and Chocolate Ice Cream

##### Choice of Toppings:

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

#### Bananas Foster Station

\$18 per person

Sautéed Bananas Flambéed in Dark Rum, Crème de  
Banana Liqueur, Sweet Butter and Brown Sugar, served  
over Vanilla Bean Ice Cream

#### Cherries Jubilee Station

\$18 per person

Dark Sweet Cherries Sautéed with Kirschwasser  
Served Over Vanilla Ice Cream and Vanilla Sponge Cake



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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 Accompaniments

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

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*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

### Passed Light Cocktails

**Select One:**

Tom Collins, Cucumber Cooler with Seagram's Gin, White House Wine Sangria, Red House Wine Sangria

### 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*)



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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.*

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	\$20
Two Hours	\$25
Three Hours	\$30
Four Hours	\$35

#### Platinum Silver Bar

One Hour	\$25
Two Hours	\$30
Three Hours	\$35
Four Hours	\$40

#### Platinum Premium Bar

One Hour	\$30
Two Hours	\$35
Three Hours	\$45
Four Hours	\$50

### BAR ON CONSUMPTION

#### Beer and Wine Bar

Domestic Beer	\$6
Imported Beer	\$7
Wine by The Glass	\$8
Bottled Water (Regular or Sparkling)	\$4/\$8
Assorted Fruit Juices	\$5

#### Platinum Silver Bar

Mixed Drinks	\$10
Domestic Beer	\$6
Imported Beer	\$7
Wine by The Glass	\$8
Bottled Water (Regular or Sparkling)	\$4/\$8
Assorted Fruit Juices	\$5

#### Platinum Premium Bar

Mixed Drinks	\$12
Domestic Beer	\$6
Imported Beer	\$7
Wine by The Glass	\$12
Bottled Water (Regular or Sparkling)	\$4/\$8
Assorted Fruit Juices	\$5



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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

Domestic Beer	\$6
Imported Beer	\$7
Wine by The Glass	\$8
Bottled Water <i>(Regular or Sparkling)</i>	\$4/\$8
Assorted Fruit Juices	\$5

#### Platinum Silver Bar

Mixed Drinks	\$10
Domestic Beer	\$6
Imported Beer	\$7
Wine by The Glass	\$8
Bottled Water <i>(Regular or Sparkling)</i>	\$4/\$8
Assorted Fruit Juices	\$5

#### Platinum Premium Bar

Mixed Drinks	\$12
Domestic Beer	\$6
Imported Beer	\$7
Wine by The Glass	\$12
Bottled Water <i>(Regular or Sparkling)</i>	\$4/\$8
Assorted Fruit Juices	\$5



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### BRANDS LIST

#### Beer and Wine Bar

**Beer:** Miller, Miller Light, Heineken, Blue Moon, Corona, Lagunitas IPA, Clausthauler 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, Clausthauler 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, Clausthauler 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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