

EVENT MENUS

BUENA VISTA PALACE HOTEL



1900 EAST BUENA VISTA DRIVE | LAKE BUENA VISTA, FL 32830

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Continental Breakfasts

Buena Vista Continental Breakfast | 30 per guest

Array of Local and Seasonal Fruits with Fresh Strawberries
Selection of Freshly Made Bakeshop Pastries and Breakfast Breads
Whipped Butter, Honey, Preserves and Jams
Morning Fresh Orange and Grapefruit Juices
Brewed Signature House Coffees and Tea Selection

Classic Continental Breakfast | 33 per guest

Mélange of Locally Selected Tropical Fruits with Fresh Berries
Selection of Breakfast Cereals with Whole and 2% Skim Milk
Selection of European Epicurean Charcuterie with Artesian Cheese and Accompaniment
Plain and Fruit Flavored Individual Yogurts with House Baked Granola
A Variety of Select Bagels Imported From New York with Traditional and Low Fat Cream Cheese
Freshly Baked Breakfast Sweet and Savory Pastries to Include Croissants, Whipped Butter, Local Winter Park Honey, House Made Preserves and Jams
Grapefruit, Orange and Apple Juices
Brewed Signature House Coffees and Tea Selection

Egg Bundle | 13 per guest

Kettle Cooked Farm Style Scrambled Eggs with Fresh Chives
Crispy Farmland Natural Smoked Bacon
Red Bliss Sliced Potatoes
*Unavailable as an A la Carte Item

Function is designated for a maximum of 90 minutes. A surcharge will be applied for extended service.

Pricing is Exclusive of Tax and Service Charge

Breakfast Buffets

Minimum Order of 25 Guests

American Standard Breakfast | 42 per guest

Collage of Harvest Fresh Fruits and Vine Ripe Strawberries

Build Your Own Greek Yogurt Parfait and House Made Granola Parfait Bar with Select Toppings

Assorted Selection of Breakfast Cereals with Whole and 2% Skim Milk

Pastry Chef's Selection of Morning Fresh Baked Sweet and Savory Pastries to Include Butter, Jams and Jelly

A Variety of Select Bagels Imported From New York with Traditional and Low Fat Cream Cheese

Kettle Cooked Farm Style Scrambled Eggs with Fresh Chives

Crispy Farmland Natural Smoked Bacon

Fresh Cut Griddled Red Bliss Sliced Potatoes with Fresh Parsley and House Spice

Morning Fresh Orange and Grapefruit Juices

Brewed Signature House Coffees and Tea Selection Served Table Side

Styles of Eggs for Substitution

Farm-House Scrambled Eggs with Aged Cheddar Cheese | 2 per guest

San-Fran Mission Style Breakfast Burrito | 3 per guest

Freshly Baked Italian Style Breakfast Frittatas | 3 per guest

Pre-Made Skillet Cooked Cheddar Cheese Omelets | 2 per guest

Selection of Breakfast Meats for Substitution

Organic Willie Bird Griddle Turkey Bacon | 2 per guest

Apple Seared Country Tavern Ham Steak | 3 per guest

Griddle Turkey Sausage Patties | 3 per guest

Joyce Farms Healthy Chicken Sausage | 4 per guest

House Made Corned Beef Hash | 3 per guest

Function is designated for a maximum of 90 minutes. A surcharge will be applied for extended service.

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Breakfast Buffet Enhancements

Lox and Bagel: Sliced Smoked Salmon, Imported Bagels from the Bronx, Whipped Cream Cheese, Sliced Red Onions, Hard Boiled Eggs and Cucumbers

11 per guest

**Granola and Yogurt Parfait: House Granola, Greek Yogurt, Fresh Berries, Mixed Nuts and Dried Fruits (Server Required) | 7 per guest

*Egg Station Select Your on Ingredients and Our Chefs will Prepare Eggs the Way You Like, Whole Country Brown Cage Free Eggs, Egg Beaters, Egg Whites, Country Bacon, Pork Sausage, Tavern Ham, Roasted Mushroom, Griddled Peppers, Vine Ripe Tomatoes, Baby Spinach, Caramelized Onions, Cheddar, Swiss or Sonoma Goat Cheese (Chef Required) | 12 per guest

Cauldron Cooked, Irish Steel Cut Oatmeal with Fresh Apple Juice and Served with Whole Milk, Mixed Nuts and Selection of Dried Fruits | 6 per guest

Choice of Buttermilk Pancakes, Freshly Made Belgium Style Waffles OR Our House Special Krispy French Toast, Served with Maple Syrup, Whipped Butter and Daily Fruit Compote of the Season (Please Select One Entrée) | 5 per guest

Diner Style Breakfast Brioche Kaiser with Butter Griddle Eggs, Extra Melt American Cheese and Seared Sausage Patties | 7 per guest

House Baked Croissant Sandwich with Tavern Ham, Farm House Griddle Eggs and Creamy Cheddar Cheese | 7 per guest

Rustic Style Bake Brioche French Toast, Fresh Berry Topping with Cinnamon Streusel | 6 per guest

Fresh Buttermilk Biscuits and Our House Southern Style Sausage Gravy also Served with Strawberry Jam and Whipped Honey Butter | 7 per guest

*Market Style Fresh-Cut Fruit Station, Fresh Local and Tropical Fruits Cut to Order with Vanilla Bean Yogurt (Chef Required) | 10 per guest

*175 per Chef Attendant | One Attendant Per 150 Guests

**150 per Server Attendant | One Attendant Per 150 Guests

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A la Carte Breakfast

Our Ala Carte Plated Breakfast Selections are served with a Basket of Homemade Breakfast Pastries, Individual Jams, Preserves, Whipped Butter, Local Honey and Fresh Pressed Orange Juice with Signature House Regular and Decaffeinated Coffee and Select Teas

First Course Options (Select One)

Greek Yogurt Parfait with House Made Granola, Wild Cut Strawberries and Vanilla Whipped Mascarpone Cheese

Natural Cut Fresh Fruits Heirloom Melons, Imported Pineapple and Fresh Strawberries, Toasted Coconut and Mango Yogurt

Freshly Baked House Made Jumbo Cinnamon Bun Fresh Made Cream Cheese Frosting

Healthy Start Banana and Vine Ripe Strawberry Breakfast Smoothie Poured Table Side

Entrée Options (Select One)

Traditional Omelet Filled with Vermont Cheddar Cheese, Grilled Tavern Ham Steak Griddle Red Bliss Potatoes, Slow Roasted Plum Tomatoes | 38 per guest

Our Brioche Pan Griddle French Toast, Country Sausage Patties Fresh Strawberryies, Powdered Sugar and French Vermont Maple Syrup | 35 per guest

Creamy Kettle Cooked Scrambled Eggs, Berkshire Style Crispy Smoked Bacon, Roasted Yukon Gold Breakfast Potato, Confit Tomato | 35 per guest

Breakfast Brioche Kaiser with Butter Griddle Eggs, American Cheese, Country Sausage, Red Bliss Breakfast Potatoes | 37 per guest

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Pricing is Exclusive of Tax and Service Charge

Morning Breaks and Refreshments

Beverages

Fresh Florida Orange Juice, Cranberry, Apple and Grapefruit Juice | 88 per gallon

Select Flavored House Made Lemonade | 88 per gallon

Freshly Brewed Coffee, Iced Tea and Herbal Teas | 88 per gallon

Gourmet Regular and Decaffeinated Coffee | 95 per gallon

Coca Cola Soft Drinks | 5.50 each

Bottled Spring Water | 5.50 each

½ Pints of Whole, Low Fat and Chocolate Milk | 4 each

Perrier Sparking Water | 6.50 each

Assorted Vitamin Waters | 7 each

Tomato and V8 Vegetable Juices | 6 each

Bottled Minute Maid Fruit Juices | 6 each

Starbucks Frappuccino: Coffee, Mocha and Vanilla | 7 each

Assorted Selection of Red Bull Energy Drinks | 7 each

Selected PowerAde Sports Drinks | 7 each

Specialty Smoothie Juices: Plant City Strawberry and Banana Smoothies | 7 each

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Pricing is Exclusive of Tax and Service Charge

Morning Breaks and Refreshments

Food Selections

Breakfast Breads, Freshly Baked Croissants and Muffins with Whipped Butter, Fruit Preserves and Jams | 57 per dozen

Southern Style Buttermilk Biscuits with Country Sausage Gravy | 78 per dozen

Selection of Breakfast Breads to Include Chocolate Marble, Orange Cranberry and Banana Nut | 57 per dozen

Selection of Imported New York Bagels with Whipped Low Fat and Regular Cream Cheese | 78 per dozen

Assorted Plain, Fruit Flavored and Fat Free Individual Yogurts | 5.50 each

Assorted Greek Yogurt | 6.50 each

Healthy Granola and Assorted Granola Bars | 5.50 each

Market Fresh Assorted Whole Fruits to Include Apples, Pears, Bananas and Oranges | 4.50 each

Rustic Wedges of Local and Seasonal Fruit Served with Vanilla Yogurt and Toasted Coconut | 6 each

House Tray Baked Cookies to Include Chocolate Chip, Oatmeal Raisin and Peanut Butter | 48 per dozen

Duo of Fresh Baked Coffee Cakes | 57 per dozen

Bags of Kettle Cooked Potato Chips and Gourmet Pretzels | 5 each

House Made French Onion, Country Ranch and Horseradish Cheddar Dips | 18 per pint

Sea Salt Incrusted Soft Pretzel Sticks Served with Prepared Deli Mustard and German Stout Grain Mustard | 62 per dozen

Selection of Assorted Haagen Daz Ice Cream Novelty Bars | 6 each

Assortment of Popular Candy | 5 each

Function is designated for a maximum of 90 minutes. A surcharge will be applied for extended service.

Pricing is Exclusive of Tax and Service Charge

Themed Morning Breaks

Minimum Order of 25 Guests

Bistro Break | 30 per guest

Freshly Baked Croissants with Raspberry, Strawberry Preserves and Whipped Butter

French Baguette with Tavern Ham, Imported Swiss Cheese, Butter Lettuce with Dijon Mustard

Artisanal Cheeses and Charcuterie Board with Lovosh, Pickled Vegetables, Assorted Nuts and Fruit Preserves

Skillet Baked Fresh Pear on Crispy Pastry with Vanilla Anglaise

Coffee, Decaffeinated and Hot Herbal Tea

Healthy Break | 24 per guest

Market Trail Mix Display to include Dried Bananas, Cranberry, Cherries, Apricots, Golden Raisins, Toasted Cashews, Slivered Almonds, with Sunflower Seeds, Peanut M&M'S with Our Bakery Fresh Granola

Coffee, Decaffeinated and Hot Herbal Tea

Fruit Break | 30 per guest

Skillets of Rustic Cut Fresh Fruit Wedges and Berries with Seasonal and Local Selection

Our Signature Apple Fritters with Dusted Sugar and Cinnamon

Casserole Baked Fresh Fruit Tarts to Compliment the Season

Monthly Selected Domestic and Imported Cheese and Fruit Paring with Fruit Preserves and Country Baguette Slice

Gourmet Bottles of Selected Fruit Juices

Coffee, Decaffeinated and Hot Herbal Tea

Function is designated for a maximum of 30 minutes. A surcharge will be applied for extended service.

Pricing is Exclusive of Tax and Service Charge

Plated Lunch

Plated Lunch Selections Come with One Soup OR Salad, One Cold OR Hot Entrée, One Dessert, Coffee, Decaffeinated and Hot Herbal Tea Upon Request

Soup

Kettle Cooked Amish Chicken Noodle Soup Fresh Egg Noodles and Parsley

Hearty Vegetable Minestrone, Mini Pasta Rich Tomato Broth

Ginger Heirloom Carrot Bisque with Toasted Almonds and Crème Fraiche

South Boston Style New England Clam Chowder Fresh Shucked Clams, Rustic Potato and Bacon

Classic French Onion Soup, Simmered Trio of Onion, Beef Broth served with Gruyere Croutons

Healthy Salad

(Our Selection of Salad Dressing and Vinaigrettes are Freshly Made In House)

Classic Caesar Salad, Ribbon Cut Romaine, Grilled Garlic Bread Stick, Shaved Parmesan Cheese and Our House Caesar Dressing

Butter Lettuce and Frisee, Boston Bibb Lettuce, Candy Pecans, Mixed Dried Fruits, Maytag Blue Cheese Brioche Crouton Grain Mustard Dressing

Chop Salad, Iceberg, Cucumber, Ripe Tomato, Picked Carrots, Grilled Red Onions, Crispy Chick Peas, Cheddar Cheese Creamy House Dressing

Local Field Lettuce, Goat Cheese, Heirloom Roasted Pears, on Brioche Griddle Toast White Balsamic Vinaigrette

Cold Entrée

Rofisserie Cooked Creamy Chicken Salad on Butter Croissant, Bibb Lettuce, Vine Ripe Tomato Served with Healthy Red Bliss and Green Bean Salad
42 per guest

Brasserie Open Face Tartine, Shaved Roasted Sirloin, Creamy Boursin, Oven Roasted Tomatoes, Grilled Red Onions, Grilled and Roasted Vegetable Salad, with Cornichon and Pepper Shooter | 46 per guest

Classic California Cobb, Wedge Lettuce, Roasted Chicken, Plum Tomato, Avocado Spread, Whole Bacon Strip, 1/2 Hard Cooked Egg Ranch Dressing | 43 per guest

Skewered Tiger Shrimp, Organic Lettuce Wedge, Oven Roasted Tomato, Gigantic Beans, Char Grilled Vegetable Salad | 44 per guest

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Pricing is Exclusive of Tax and Service Charge

Plated Lunch

Hot Entrée

Joyce Farms Natural Roasted Chicken Breast, Creamy Orzo Pasta with English Peas, Roasted Carrots and Wild Mushrooms, Oven Roasted Tomato and Chicken Jus Lie | 45 per guest

Char-Seared Natural Chicken, Yukon Gold Potato Puree, Mélange of Local and Seasonal Vegetables, Lemon Extra Virgin Olive Oil | 48 per guest

Half Roasted Natural Chicken, Lentil Salad with Broccoli, Turmeric Cauliflower and Grilled Carrots, Scampi Style Sauce | 49 per guest

Griddled Local and Sustainable Fish, White Bean Ragout, Haricot Verts, Dried Tomato, Lemon Butter | 52 per guest

Bronzed Duxelle Crust Atlantic Salmon, Idaho Potato Risotto with Green Peas, Harvested Select Vegetables | 50 per guest

Brasserie Grilled New York Sirloin, Pan Roasted Thick Cut Onions, Twice Baked Potato, Butter Cooked Broccoli Cabernet Jus | 55 per guest

Casserole Cooked Layered Crispy Eggplant, House Red Sauce, Basil Leaf, Local Mozzarella, Olive Oil | 49 per guest

Plated Dessert

Creamy New York Cheese Cake with Strawberry Confit and Vanilla Whipped Cream

Chocolate Indulgence Cake, Dual Layer, Valrohna Chocolate with Fresh Raspberry Sauce

Signature Key Lime Pie Graham Cracker Crust and Freshly Whipped Cream

Butter Scotch Pudding Trifle with Praline Taffy and Dark Chocolate Sauce

Old Fashioned Carrot Cake with Cinnamon and Nutmeg

Function is designated for a maximum of 90 minutes. A surcharge will be applied for extended service.

Pricing is Exclusive of Tax and Service Charge

Lunch Buffet

Minimum Order of 50 Guests, Coffee, Decaffeinated and Hot Herbal Tea

Classic Italian | 52 per guest

Executive Chefs Selection of Daily and Seasonally Inspired Kettle Cooked Soup

Freshly Prepared Antipasti Salad, Cured Imported Meats, Select Italian Cheese, Pickled and Fresh Vegetables with House Italian Dressing

Italian Chop House Salad Iceberg Lettuce, Wedges, Carrots, American Cucumbers, Tomato Wedges, Croutons with Sliced Red Onions, House Red Wine Vinaigrette and Gorgonzola Blue Cheese Dressing

Heirloom Tomato and Mozzarella Salad, Fresh Chopped Field Tomato and Buffalo Mozzarella Cheese Sicilian Pesto with Fresh Basil

Crispy Chicken Cutlets with Rustic Sunday Red Gravy, Mozzarella Cheese, Fresh Parsley and Extra Virgin Olive Oil

Char-Broiled Local Sustainable Fish Confit of Tomato, White Bean and Country Bacon with Mirepoix Scampi Lemon Butter

Skillet Baked Penne Pasta with Our Signature Alfredo, Fresh Mozzarella and Parmesan Cheese

Roasted, Grilled and Blanch Contorni of Italian Style Vegetables with Fresh Lemon, Herbs and First Press Oil

Focaccia Rolls

House Made Orange Tiramisu

Amaretto Cheese Cake with Fresh Berries

Almond Accented Cannoli's

Function is designated for a maximum of 90 minutes. A surcharge will be applied for extended service.

Pricing is Exclusive of Tax and Service Charge

Lunch Buffet

Minimum Order of 50 Guests, Coffee, Decaffeinated and Hot Herbal Tea

American Comfort | 52 per guest

Cauldron Cooked American Style Angus Beef Chile with Duet of Slow Cooked Beans in Rich Tomato Sauce Served with Soda Crackers and Assorted Hot Sauces

Southern Style Creamy Coleslaw Freshly Grated Carrots and Green Cabbage with Prepared Mustard, Mayonnaise and Sour Cream

Creole Macaroni Salad with Trinity of Vegetables, Chopped Eggs, Pickle Relish and Creamy Cajun Remoulade

Harvest Chopped Green Salad with Baby Gem Lettuce, Kale and Local Cut Greens, House Baked Croutons, Mixed Tomato and Cucumber Salad and Carrot and Chick Pea Salad 1000 Island and Light House Vinaigrette

Apple and Barbeque Grilled Barbeque Chicken Tangy Carolina Style Sauce with Crispy Tobacco Onions

Hardwood Smoked Sirloin of Sliced Beef with House Steak Sauce, Roasted Thick Cut Worcestershire Onions

House Recipe Macaroni and Cheese, Velveeta, Cheddar and American with Crushed Cheddar Goldfish Butter Topping

Mélange of Local, Seasonal and Sustainable Vegetables

Campfire Zellwood Corn Bread

Red Velvet Cake with Cream Cheese Icing

House Made Double Chocolate Mousse with Praline Crunch

Local and Seasonal Fresh Baked Fruit Cobbler with Buttery Pastry

Function is designated for a maximum of 90 minutes. A surcharge will be applied for extended service.

Pricing is Exclusive of Tax and Service Charge

Lunch Buffet

Minimum Order of 50 Guests, Coffee, Decaffeinated and Hot Herbal Tea

Asian Standards | 54 per guest

Udon Chicken Soup with Natural Chicken, Bok-Choy, Bias Celery, Carrots and Maui Onions finished with Shitakes, Sesame Oil and Scallions

Pad Thai Salad, Carrots, Peppers, Griddle Eggs, Crushed Peanuts and Bean Sprouts in Authentic Tamarind Sauce with Cilantro and Lime

Lomi Lomi Salmon Salad with English Cucumbers, Plum Tomatoes, Fresh Green Onions and Sweet and Spicy Chile Sauce, Toasted White Sesame Seeds

Chop-Chop Romaine Lettuce, Orange Segments, Pickled Daikon and Carrots, Cilantro and Bean Sprouts, Crispy Tofu, Ginger Pickled Tomatoes and Red Onions, Sesame Ginger Dressing

Pan Roasted Natural Sweet and Sour Chicken with Select Peppers, Pineapple, Maui Onions in Signature Sauce Topped with Crispy Noodles and Grilled Ginger

Local Sustainable Pan Roasted Fish with Hoisin Glaze, Shitake, Tomato, Bean Sprout and Scallion Salad

Teppanyaki Fried Rice with Carrots, Onions, Celery, Peppers, Green Peas, Griddle Eggs and Green Onions in Light Soy Glaze

Wok Fired Asian Inspired Vegetable Preparation to Include Local and Seasonal Produce

Baskets of Chinese Fortune Cookies

Tapioca Coconut Rice Pudding

Hawaiian Style Coconut Cake with Dark Chocolate Sauce

Mango and Papaya Spiced Flan

Function is designated for a maximum of 90 minutes. A surcharge will be applied for extended service.

Pricing is Exclusive of Tax and Service Charge

Lunch Buffet

Minimum Order of 50 Guests, Coffee, Decaffeinated and Hot Herbal Tea

South Western | 54 per guest

Southwestern Pork Chile Verde, Berkshire Pork, Pinto Beans, Cilantro and Crispy Corn Tortilla Chips

Composed Salad of Roasted Corn, Griddled Peppers and Onions Braised Black Beans, Fresh Salsa

Four –Corners Caesar Romaine Lettuce, Chipotle Baked Croutons, Fresh Cotija and Mixed Parmesan Cheese, Creamy Caesar Dressing

Tortilla Station Crispy Yellow Corn Tortilla Chips with Pico De Gallo and House Made Cheese Sauce

4 Cheese Quesadilla Holland Bell Peppers, Caramelized Spanish Onions Cheddar, Monterey, American, and Creamy Pepper Jack Cheese

Baja Fish Taco Bar, Grilled Florida Dorado, Cabbage, Chopped Tomato, Cilantro Leaf, Shredded Lettuce and Creamy Ranch Dressing Paper Wrapped Stacks of Six Inch Flour Tortilla

Skillet Angus Beef Fajita, Fresh Lime, House Ranchero Sauce, Guacamole Sour Cream, Cheddar Cheese and Jalapenos Paper Wrapped Stacks of Six Inch Flour Tortillas

Cauldron Cooked Annatto Long Grain Rice with Green Peas. Tomato, Carrots, Black Beans Onions and Griddle Peppers

Char-Roasted Vegetables to Include Heirloom Potatoes, Green Beans, Coin Cut Corn, Carrots, Tomatoes, Green Peas Tossed with Cilantro and Chiles

Crème Caramel Flan

House Made Churros

Mexican Bread Pudding with Tequila Bloomed Raisins

Function is designated for a maximum of 90 minutes. A surcharge will be applied for extended service.

Pricing is Exclusive of Tax and Service Charge

Lunch Buffet

Minimum Order of 50 Guests, Coffee, Decaffeinated and Hot Herbal Tea

New York Delicatessen | 49 per guest

Starters

Executive Chefs Selection of Daily and Seasonally Inspired Kettle Cooked Soup

Creamy Deli New Potato Salad with Pickle Relish, Chopped Eggs, Celery and Caramelized Onion

Grated Green Cabbage Cole Slaw with Sour Cream Mayo, Deli Mustard and Cane Sugar

Chopped Mixed Iceberg Salad with Carrots, Cucumber, Pepperoncini, Tomato Wedges, Thick Red Onion Slice, Black Olives, Pickled Radish Creamy House Ranch Dressing

Buffet

Grocer Deli-Meats and Cheese

Butcher Paper Stacks of Thick Cut Creamy American Cheese, Aged Wisconsin Cheddar and Classic Swiss

Freshly Roasted New York Sirloin of Beef, Sliced Polish Style Tavern Ham, Genoa and Cotto Salami, and Freshly Sliced Smoked Turkey Breast

Served with Selection of Freshly Baked Breads and Rolls to Include, New York Kaisers, Whole Wheat Kaisers, Classic Deli Rye and Salted Pretzel Rolls

Sliced Tomatoes, Romaine Lettuce Leaves, Sliced Red and Yellow Onions, Kosher Pickle Halves, Bread and Butter Pickles, Tangy Banana Peppers, Cherry Peppers, Mixed Olives and Pepper Shooters

Open Face Focaccia Tartine with Braised Tuscan White Beans, Heirloom Mixed Vegetables, Butter Lettuce and Marinated Tomatoes

Classic Mayonnaise, Prepared Deli Mustard, Horseradish, Dijon and Creole Mustards

Kettle Cooked Bags of Assorted Potato Chips

Creamy New York Cheese Cake with Fresh Strawberry Confit

Chocolate Brownies

Modern Fruit Cocktail with Manhattan Bourbon Syrup

Function is designated for a maximum of 90 minutes. A surcharge will be applied for extended service.

Pricing is Exclusive of Tax and Service Charge

Lunch Buffet

Minimum Order of 50 Guests, Coffee, Decaffeinated and Hot Herbal Tea

Brown Bag to Go Lunch | 42 per guest

Sandwiches (select three)

Smoked Deli Turkey, Aged Swiss Cheese, Butter Lettuce, Vine Ripe Tomato on Whole Grain Wheat Kaiser Roll

Tavern Ham, Wisconsin Cheddar, Butter Lettuce and Vine Ripe Tomato on Salted Pretzel Roll

Colorado Spiced House Roast Beef, Creamy Boursin Spread, Boston Butter Lettuce, Vine Ripe Tomato on Fresh Baguette

South Street Hoagie with Tavern Ham, Cotto Salami, Genoa Salami, Aged Provolone, Shaved Crisp Lettuce, Pickled White Onions and Sliced Tomatoes with Italian Dressing

Creamy Rotisserie Curried Chicken Salad on Butter Challah Roll, Boston Butter Lettuce, Vine Ripe Tomato

Moroccan Style Roasted Vegetables with Tiny Couscous, Field Greens, Fresh Chopped Tomatoes and Creamy Raita Sauce on a Whole Wheat Tortilla Wrap

Char-Grilled Seasonal and Sustainable Local Vegetables, Oven Roasted Tomatoes, Crisp Romaine Lettuce, Balsamic Mascarpone and Basil Spread on Pan Au Lait Flat Roll

Composed House Made Salads (select one)

Creamy Southern Style Simmered Potato Salad

Our House Recipe Country Cole Slaw

Petite Penne Pasta Salad with Roasted Red Pepper and Sun Dried Tomato Pesto

Acadian Creole Elbow Macaroni Salad with Trinity of Vegetables and Remoulade Sauce

Healthy Mixed Grilled-Roasted Mélange of Vegetables

Market Fresh Fruits (select one)

Red Delicious Apple Vine Ripe Bananas

Seasonal Pear

Choice of Chips and Dessert (select two)

Chocolate Chunk Brownies

Crispy Kettle Cooked Chips

Ruffles Ridged Potato Chips

Dessert Selections (please select one)

Otis Spunkmeyer Chocolate Chip Cookie

Creamy Peanut Butter Cookie

Function is designated for a maximum of 90 minutes. A surcharge will be applied for extended service.

Pricing is Exclusive of Tax and Service Charge

Themed Afternoon Breaks

Minimum Order of 25 Guests, Available After 2:00 pm

Back to School Break | 30 per guest

Freshly Baked Large Chocolate Chip Cookies with Pitchers of Ice Cold Milk

Double Fudge Chocolate Brownies with Vanilla Icing

Toasted Almond Crusted Peanut Butter and Granola with Local Honey

Butter Brioche with Concord Grape Preserves, Peanut Butter, Freshly Fried Potato Chips

Chocolate Covered Pretzels

Lemonade

Sandwich Shoppe Break Choice of 2 | 20 per guest Choice of 3 | 25 per guest Choice of 4 | 28 per guest

Croque Monsoir Imported Ham, Turkey and Swiss Pan Griddle on Rustic Sour Dough

Gourmet Grilled Cheese Sandwiches with Home-style Tomato Soup

Hebrew National All Beef Hot Dogs on a Top Split Roll Served with Prepared Deli Mustard

Char-Broiled Angus Beef Burgers with Extra Melt American Cheese served with Ketchup, Mayo and Mustard

Classic Rueben Sandwiches, Corned Beef, 1000 Island, Sauerkraut, Swiss Cheese on Old World Rye

Crispy Buttermilk Chicken Cutlet, Classic Coleslaw, Bread and Butter Pickles, BBQ and Ranch on Toasted Garlic Bread

Iced Tea

Function is designated for a maximum of 30 minutes. A surcharge will be applied for extended service.

Pricing is Exclusive of Tax and Service Charge

Themed Afternoon Breaks

Minimum Order of 25 Guests, Available After 2:00 pm

Ball Game Break | 30 per guest

Mini All Beef Hot Dogs Served with Prepared Deli Mustard and Pickle Relish

Cheddar and Butter Flavored Popcorns

Raisinettes, Cracker Jack and Whole Roasted Peanuts

Jumbo Pretzel Sticks with Prepared Deli Mustard

Assorted Ice Cream Specialty Bars

Lemonade

Vintage Soda and Candy Shoppe Break | 23 per guest

Throw Back Bottles Root Beer, Cream, Orange, Lemon-Lime, Cola and Ginger Ale, Swedish Fish, Penny Candy, Mini Peanut Butter Cups, M&M'S, Peppermint Patties, Cracked Pieces of Almond Chocolate Bars, Milk Duds, Gummy Worms and Tootsie Rolls

Function is designated for a maximum of 30 minutes. A surcharge will be applied for extended service.

Pricing is Exclusive of Tax and Service Charge

Reception Hors d'oeuvres

Minimum Order of 50 Pieces Per Selections

Cold Offerings | price per piece

- Skewer of Antipasto Meats, Cheese and Vegetables | 6.50
- Vine Ripe Melon with Prosciutto Ham, Balsamic Cream | 6.50
- Sushi Rice with Tender Shrimp, Creamy Sesame Sauce | 7
- Low Country Shrimp Salad on Mini Kaiser Roll | 6.50
- Thai Spiced Chilled Shrimp, Crushed Peanut Sauce | 7
- Angus Beef and Asparagus Crunch Vegetables with Hoisin | 6.70
- Bistro Roast Tomato, Fresh Mozzarella and Basil | 6.50
- Baby Gourmet BLT, Smoked bacon, Tomato, Romaine Mayo | 6.50
- Southern Pimento Cheese, English Cucumber on Micro Butter Loaf | 6.50
- Roasted Pear, Iowa cave Aged Blue Cheese, Spicy Rocket Lettuce | 6.50

Hot Offerings | price per piece

- Crispy Coconut Shrimp Stick with Spicy Citrus Compote | 7
- Buttermilk Fried Chicken Skewer with Ranch Dressing | 6.50
- Bronzed Eastern Shore Crab Cake with Smoked Tomato | 7
- Scallops Wrapper in Country Bacon, Black Pepper Honey | 7
- Mini Ruben Sandwiches, Swiss, 1000 Island and Kraut | 6.50
- Chicken Philly Cheese Steak, Peppers, Onion and American | 6.50
- Crispy Polenta Fritter with Reggiano Cheese and Pomodoro | 6.50
- Panko Crusted Mushrooms | 6.50
- Tuscan Chicken with Parmesan Crust Pomodoro | 6.50
- Asian Glazed Beef Meatballs, Crushed Peanuts, Cilantro | 7
- Horseradish Crusted Beef Brochette Creamy Chantilly | 7

Function is designated for a maximum of 90 minutes. A surcharge will be applied for extended service.

Pricing is Exclusive of Tax and Service Charge

Reception Stations

Domestic and Imported Cheese Boards | 20 per guest | minimum order of 10 guests

Country Style Display of Regional and International Select Cheeses, Dried and Fresh Fruits with Assorted Nuts, Berries, Jams, Jellies and Preserves, Freshly Baked European Style Breads and Brick Oven Flatbread Crackers

Fondue of Fresh Local Fruits | 16 per guest | minimum order of 10 guests

Tropical and Seasonal Fruits, Strawberry, Heirloom Melons with Tahitian Vanilla Sponge Cake Cubes and Varohna Chocolate Sauce

Modern Vegetables Les Crudités | 17 per guest | minimum order of 10 guests

Cast Iron Skillet Presentation of Roasted Blanched, Raw, Grilled and Pickled Selection of Farmers Market Vegetables, Green Goddess Ranch Dipping Sauce and Caramelized Three Onion Dressing

Old World Butcher delicatessen Block | 25 per guest | minimum order of 25 guests

Giers of Sarasota Landjaeger, Summer Sausage and Shaved Parma Ham, Mortadella, Palacios Chorizo Sausage, Pepperoni Wedges, Genoa Salami and Country Style Pates, Cubes of Parmesan, Aged Cheddar and Creamy Style Cheese, Assorted Pickled Vegetables to Include Cornichon, Kosher Pickles, Gardiner and Pama Ham, Stuffed Cherry Peppers Served with Sliced Artisanal Breads

Italian Antipasto | 24 per guest | minimum order of 25 guests

To include Mixed Vegetable and Cheese Antipasto Salad with Provolone and Parmesan Cheese, Paddle Boards of Selected Imported Cured and Smoked Italian Meats, Citrus and Mixed Olive Salad, Heirloom Tomato and Fresh Mozzarella Stacks, Warm Sheets of Romano Tomato Cheese, Focaccia, Grilled Mild Italian Sausages, Crushed Pomodoro Sauce, Griddle Peppers and Onions

*Asian Stir Fry Station | 26 per guest | minimum order of 25 guests

Wok with Choice of Chicken or Shrimp, Broad Noodles, Bean Sprouts, Bias Cut Carrots, Celery and Onions, Holland Peppers, Snow Peas, Roasted Mushrooms with Sweet and Sour Sauce or Szechwan Temaki

*175 per Chef Attendant | One Attendant Per 150 Guests

Function is designated for a maximum of 90 minutes. A surcharge will be applied for extended service.

Pricing is Exclusive of Tax and Service Charge

Reception Stations

*Loaded Mac-N-Cheese Station | 26 per guest | minimum order of 25 guests

Gemeli Pasta, Bronze Cut Macaroni, Lobster, English Peas, Bacon Lardon, Fresh Tomatoes, Butter Toasted Brioche Bread crumbs, Finished with White Truffle Oil

Mediterranean Tapas Bar | 26 per guest | minimum order of 25 guests

Traditional Lemon Hummus with Mini Pitas, Spanish Chorizo Sausages with Caramelized Onions and Toasted Almonds, Sliced Serrano Ham and Drunken Goat Cheese Wedges, Spanish Style Shrimp Salad with Roasted Pepper and Mangego Cheese, Grilled Eggplant, Vine Ripe Oranges, Parsley with Roasted Red Peppers and Fresh Oregano

*Contemporary Barbeque Classics (Select 3) | 38 per guest | minimum order of 25 guests | 1 order per person of each selection

Rubbed Saint Louis Cut Smoked Pork Ribs, Lacquered in Memphis Style Sweet Sauce Served with Grated Southern Cole Slaw

Char-Coal Barbeque Pit Smoked Angus Sirloin, Amarillo Style Cauldron of Baked Ranch Beans, Roasted Garlic Butter Texas Toast

Mesquite Smoke Infused Whole Joyce Farms North Georgia Line Chickens, Creole Macaroni Salad

Santa Fe Barbequed Loin of Pork, Fresh Fired Ranchero Salsa, Steam Flour Tortilla and Hatch Green Chile Verde Sauce

Open Pit Grilled, Pepper Crusted Breast of Natural Turkey, Cranberry Orange Chutney, Plank Cut Roasted Vegetable Salad, Buttered Parker House Rolls

*Americas Favorite Pasta Combinations | 22 per guest | minimum order of 25 guests | Chef Attendant Required for Every 150 Guests

Classic House Made Alfredo Sauce with Grated Parmesan Cheese, Tossed with 3 Cheese Tortellini, Cracked Black Pepper, Dried Tomatoes and Fresh Parsley with Lemon Juice to Finish

Bronze Cut Imported Gemelli Pasta, Signature Sunday Marinara Recipe, Mozzarella Cheese, Crushed Red Pepper Flakes, Hand Torn Basil, Asiago Cheese and Extra Virgin Olive Oil

*175 per Chef Attendant | One Attendant Per 150 Guests

Function is designated for a maximum of 90 minutes. A surcharge will be applied for extended service.

Pricing is Exclusive of Tax and Service Charge

Reception Stations

Artisanal Flatbread Pizza Station | 23 per guest | minimum order of 25 guests

Creamy Mozzarella Cheese, Crushed Tomato Sauce with Torn Basil and Grated Reggiano Cheese, First Press Oil

Stick-Chopped Pepperoni, Pomodoro Sauce, Aged Provolone and Fresh Parsley, California Olive Oil

Wild Mushrooms, Artichokes, Oven Roasted Tomatoes and Fennel with Fontina Cheese and Extra Virgin Olive Oil

**Baja Style Sustainable Fish and Tofu Taco Station | 24 per guest | minimum order of 25 guests

Char-Coal Grilled Sides of Gulf or Atlantic Local Caught Fish, Flaked to Order with Crispy Spicy Tofu, Classic Cabbage Slaw, Mixed Grilled Mango and Tomato Salad, Shaved Iceberg Lettuce, Cool Black Bean Salad, Pico De Gilo Cilantro Ranch Dressing

Japanese Sushi Station | 35 per guests | minimum order of 25 guest | 4 pieces per person

To Include Crab, Tuna and Salmon and Vegetarian Rolls, Shrimp, Salmon and Tuna Nigiri and Our Sushi Chef's Selection of Freshly Selected Sliced Sashimi, Served with Small Bottles of Regular and Light Soy Sauce, Pickled Ginger and Spicy Wasabi with Chop Sticks and Chop Stick Holders for The Beginner

Classic Seafoods Displayed on Ice | price per piece | minimum order of 75 pieces

East Coast Blue Pint or Seasonal Deep Water Oysters with Sauce Mignonette, Classic Cocktail, Tobacco Hot Sauce, Horseradish Lemon Wedges and Fresh Export Crackers | 9 dollars

Old Bay and Lemon Shrimp Cocktail with Classic Cocktail Sauce, Melted Butter and Lemon Wedges | 7.50 dollars | recommended 3 per guest

Jumbo Old Bay and Lemon Shrimp Cocktail with Classic Cocktail Sauce, Melted Butter and Lemon Wedges | 9 dollars | recommended 3 per guest

Freshly Cracked Alaskan Snow Crab Claws with Cocktail and Remoulade Sauces | Market Price

Bering Strait Alaskan Crab Legs | Market Price

Kettle Simmered Maine ½ Lobster Tails | Market Price

South Floridian Cracked Jumbo Stone Crab Claws | Market Availability and Market Price

*175 per Chef Attendant | One Attendant Per 150 Guests

**150 per Server Attendant | One Attendant Per 150 Guests

Function is designated for a maximum of 90 minutes. A surcharge will be applied for extended service.

Pricing is Exclusive of Tax and Service Charge

Reception Stations

**Build Your Own American Street Food Fare Reception | 75 per guests | minimum order of 50 guests | Select 4 Items

1 Server Attendant Required Per Station

Trenton New Jersey Style Tomato Pies, The Sauce Last, Crushed Pizzeria Tomato, Fresh Garlic and Fennel Griddle Sausage Served with Dry Oregano and Crushed Red Peppers with Grated Parmesan Cheese, Boardwalk Fries with Ketchup

Southern Style Buttermilk Chicken on Garlic Texas Toast with Creamy Cole Slaw, Ranch and BBQ Sauce Topped with Bread and Butter Pickles and Tobacco Onions, Spicy Baked Beans

New York Style Hot Dogs, Hebrew National All Beef Franks, Barrel Cured Sauerkraut, Prepared Deli Style Mustard, Pickle Relish and Crinkle Cut House Fries

California Burger, Char-Seared Beef Patty, Minced Onions, Ketchup, Yellow Mustard, Shredded Iceberg Lettuce on a Burger Bun, Kettle Cooked BBQ Potato Chips

Classic Buffalo Wings Done the Old Fashioned Way, Fresh Fried Chicken Wings, Texas Pete's and Frank's Red Hot Sauce and Butter Mix, Celery and Carrot Sticks with American Style Blue Cheese Dressing, Niagra Curly Fries

Our Signature Sweet Tea and Buttermilk Marinated Louisiana Spicy Fried Chicken Served in Baskets with Mardi Gras Red Beans and Rice, Tabasco Louisiana and Crystal Hot Sauces

Authentic Cuban Sandwiches, Fresh Cuban Bread, Mojo Roasted Pork Loin, Tavern Ham, Swiss Cheese, Plank Cut Pickles on Butter Griddle Bread, Crispy Plantain Chips

Eastern Maryland Shore Back Fin Crab Cakes, Century Old Recipe and Bronzed in Wood Fire Oven, Served on Soft Parker House Rolls with Creamy Corn and Tomato Salad with Butter Lettuce

Frisco Style Split Roasted Lemon Scampi Chicken Quarters, Our Take on Rice-a-Roni Wild Rice Casserole and Lemon Chicken Jus

**150 per Server Attendant | One Attendant Per 150 Guests

Function is designated for a maximum of 90 minutes. A surcharge will be applied for extended service.

Pricing is Exclusive of Tax and Service Charge

Reception Stations

**Carving Stations | price per selection

Roasted Garlic and Herb Crusted New York Sirloin of Beef, Sea Salt and Butter Rolls with Creamed Horseradish and Natural Pan Gravy Jus (serves 30)
650 dollars

Vermont Butter and Simply Seasoned Bronzed Whole Turkey, Gingered Cranberry Compote, Buttered Carving Rolls and Herb Mayonnaise (serves 35)
425 dollars

Bacon Wrapped Berkshire Pork Loin, Country Bavarian Potato Salad, Fresh Made Apple Chutney (serves 55) | 490 dollars

Wild Mushroom Crusted Atlantic Salmon, Stewed White Bean Cassoulet Topped with Lemon Butter (serves 40) | 550 dollars

Slow Roasted Windy City Italian Spiced Top Round of Beef Shaved Thin, Our Signature Herb Beef Jus, House Ground Giardiniera, West Side Sourdough Rolls (serves 60) | 625 dollars

Kentucky Bourbon and Ginger Glaze Bone In Pit Ham, Skillet Custard Potatoes, Butter Lima Bean Salad and Spicy Creole Mustard (serves 55)
650 dollars

Whole Roasted Side of Local and Sustainable Floridian Fish, Cherry Tomato, Asparagus and Orange Segment Salad with Lemon Olive Oil (serves 30)
575 dollars

Wild Herb, Wild Mushroom and Caramelized Onion Crusted Angus Beef Tenderloin, Triple Butter Pommes Puree, Sauce Bordelaise (serves 20)
625 dollars

Sides | price per order

Buttermilk Whipped Potato Puree | 6 dollars

Cassoulet of Wild Rice | 6 dollars

Healthy Quinoa Salad | 6 dollars

Mélange of Local Select Vegetables | 5 dollars

White Cheddar Macaroni and Cheese | 6 dollars

Au Gratin Potato | 8 dollars

**150 per Server Attendant | One Attendant Per 150 Guests

Function is designated for a maximum of 90 minutes. A surcharge will be applied for extended service.

Pricing is Exclusive of Tax and Service Charge

Dessert Stations

Minimum Order of 25 Guests

*French Quarter Bananas Foster Stations, ½ Banana, Cooked to Order with Dark Barrel Rums, French Butter and Dairy Cream, Served with Creamy Vanilla Ice Cream | 18 dollars per guest

French Pastry Grand Finales a Variety of Delicately Prepared Cakes, Custards and Mini Pastries | 22 dollars per guest

**Gourmet Ice Cream Soda Station, Vanilla, Chocolate and Strawberry Ice Cream Paired with Vintage Bottles of Root Beer, Lemon Lime and Colas
16 dollars per guest

Artesian House Baked Pies to Include Key Lime with Graham Cracker Crust, Deep Dish Apple with Cinnamon Streusel, Southern Style Pecan and Tropical Banana Crème Pie, All Artfully in a Tier Display | 16 dollars per guest

Stoneware Baked Crème Brulee, Simple Custard Mixtures Include Tahitian Vanilla, Rich Milk Chocolate and Valencia Orange | 15 dollars per guest

Soda Fountain Banana Split Ice Box Cake, Strawberry, Vanilla and Chocolate Ice Cream, Toasted Walnuts, Maraschino Cherries, Candied Pineapple and Fresh Strawberries, Banana Compote, Rich Dark Chocolate Fudge Sauce | 13 dollars per guest

Modern Fruit Fondue Station with Cubed Vanilla Sponge Cake, Whole Stem Strawberries, Chunks of Pineapple, Served with Whipped Vanilla Cream, Warm Swiss Chocolate Fondue | 18 dollars per guest

*175 per Chef Attendant | One Attendant Per 150 Guests

**150 per Server Attendant | One Attendant Per 150 Guests

Function is designated for a maximum of 90 minutes. A surcharge will be applied for extended service.

Pricing is Exclusive of Tax and Service Charge

Dinner Buffet

Minimum Order of 50 Guests, Coffee, Decaffeinated and Hot Herbal Tea

American Standards | 98 per guest

Rich Manhattan Clam Chowder with Celery, Onions, Carrots, Holland Peppers and Rustic Cut Potatoes, Thick Tomato Broth Finished With Fresh Cilantro and Parsley Served with Export Soda Crackers

Steak-House Iceberg Lettuce Wedges, Mixed English Cucumber and Heirloom Tomato Salad, Crispy Carrot Straws with Sliced Radish, House Baked Brioche Croutons, Creamy A-1 Blue Cheese Dressing and House Italian Dressing

Our Famous Baked Idaho Potato Salad with Aged Cheddar, Scallions, Nueske Bacon Lardon, Mixed with Garden Ranch Dressing

Classic Southern Style Cole Slaw with Prepared Mustard, Mayonnaise, Sour Cream and Cane Sugar

Platter of Chilled Thick Cut Watermelon with Fresh Limes and Vine Ripe Strawberry

Dredged Carolina Sweet Tea and Buttermilk Fried Chicken with Ranch Seasoning Spice and Assorted Hot Sauces

Mesquite Smoked and Pulled Berkshire Pork Shoulder with Crispy Tobacco Onions Served with Skillet Baked Soft Rolls (Server Attendant Required)

Char-Grilled Atlantic Salmon on Baked Wild Rice Casserole with Green Bean Salad Organic Dried Fruits and Lemon Olive Oil

Butter and Chive Simmered Whole Sweet Corn on the Cob Procured from the Freshest Location

Dutch Oven Style Boston Baked Beans with Apple Wood Bacon and Molasses

Chocolate Chunk Brownies

Classic New York Cheese Cake with Strawberry Compote

Assorted House Made Cup Cakes to Include Red Velvet, Chocolate and Vanilla Bean

Function is designated for a maximum of 90 minutes. A surcharge will be applied for extended service.

Pricing is Exclusive of Tax and Service Charge

Dinner Buffet

Minimum Order of 75 Guests, Coffee, Decaffeinated and Hot Herbal Tea

European Epicurean | 120 per guest

Imported Broad Bean Soup with Braised Artichoke, Vine Ripe Tomato, and Lemon Roasted Chicken. Garden Spinach, Roasted Carrots and Finished with Fresh Parmesan Cheese and Parsley

Country French Salad, Wild Cut Field Greens, Hard Cooked Eggs, Marinated Tomatoes, Roasted Yukon Gold Potatoes, Crispy Fried Onions, Apple Wood Smoked Bacon, Fresh Herbs Mixed with Walnut Sherry Dressing

Tender Poached Crevettes of Baby Bay Shrimp Tossed in Classic Cocktail Sauce, Crispy Baby Gem Lettuce, and Fresh Lemon Wedges Served with Carr's Export Crackers in To Go Containers

Array of Rustic Bruschetta, Oven Roasted Tomatoes with Roasted Garlic and Basil, Fresh Buffalo Mozzarella, Roasted Eggplant Mixed with Char-Coal Grilled Vegetables, Shaved Parmesan Cheese, Course Chopped Imported Olive Salad, Crumbled Feta Cheese, Grilled Focaccia Bread, Soughdough Loaf and Lovosh Artfully Displayed with Imported and California Olive Oils

Hard Grilled Hearts of Romaine Lettuce, Oil Brushed Croutons, Divina Oven Dried Tomatoes, Grated Parmesan, Creamy Rocca Dressing

Bordelaise Braised Angus Beef Short-Ribs, Bias Cut Classic Mirepoix, Paris Potatoes, Dehydrated Tomato with Fresh Parsley and Pan Sauce

Joyce Farms Whole Lemon and Herb Roasted Chicken Carved To Order, Wild Rice Cassoulete Natural Chicken Jus

Local and Sustainable Pan Roasted Fish of Healthy French Lentil Salad with Classic Lemon Butter and Fresh Chives

Our House Recipe Alsatian Potato Au Gratin with Yukon Gold Potatoes and Imported High Alp Swiss Cheese

Contorni Plank Cut, Grilled, Roasted and Blanched Vegetables to Compliment the Season Lightly Tossed In Olive Oil and Fine Herbs

French Double Chocolate Pudding Served in Large Trifle Glasses Topped with Fresh Raspberries and Whipped Cream

Skillet Cooked Fresh Banana and Vanilla Croissant Bread Pudding with Chocolate Dipping Sauce

Individual Sacher Tortes Served In Classic Fashion

Function is designated for a maximum of 90 minutes. A surcharge will be applied for extended service.

Pricing is Exclusive of Tax and Service Charge

Dinner Buffet

Minimum Order of 75 Guests, Coffee, Decaffeinated and Hot Herbal Tea

Way Out West Cook Out | 125 dollars per guest

**Mountain High Trio Chile Bar (Server Attendant Required To Ladle Chile)

Hearty Colorado Style Green Berkshire Pork Chile Verde with Cauldron Cooked Beans, Adobo Spice Pork Shoulder, Select Peppers, Onions and Charred Green Tomatoes

Vegetarian Healthy Lentil Chile with Organic Pinto Beans in Aromatic Rich Tomato Gravy with Cumin and Dried Ancho Chile

Classic Style House Ground Angus Beef Chile and Chorizo, Stewed Black Beans, Caramelized Onions Finished With Fresh Cilantro

Chile Bar Condiments to Include, Sour Cream, Aged Cheddar, Chopped Spanish Onions, Sliced Green Onions, Chopped Tomato, Sliced Raw Jalapeño Peppers, Assorted Soda Export Crackers and Crispy Tortilla Strips

Sierra Nevada Pale Ale and Mirepox Infused Roasted Wild Mushroom Salad with Lemon Parsley and topped with Toasted Oatmeal

Cattle Country Hearty Cut Heirloom Potato and Grilled Vegetable Salad with Gigantic Beans and Hard Roasted Corn and Dry Tomatoes

**Assorted Big Sky Lettuce Wedges, Cave Aged Blue Cheese Chunks, Thick Sliced Whole Roasted Carrots, Mixed Beet Root Salad with Fresh Dill, House Whole Wheat and Organic Oat Croutons, and Our Signature Creamy House Dressing

**Foil Baked Sides of Natural Salmon, Grilled Leek, Purple Potato and Tomato Salsa Lemon Nage (Presented Campfire Style)

**Denver-Cut Aged and Coal Seared Sirloin Steaks Carved To Order, Ranchero Gravy, Served with Crispy Skillet Cottage Fries

**Santa Fe Spice Adobo Style Natural Whole Chickens Blueberry, Chokecherry and Cranberry Relish Cast Iron Hatch Chile Corn Bread

Potager Cultivated Mélange of Seasonal Vegetables with Fresh Lemon, Apple and Parsley

**Mile-High Carrot Cake Carved To Order with Fresh Whipped Cream and Toasted Walnuts Maple Sugar Drizzle

Make You Own Campfire S'mores Stations & South Western Style Flan with Condensed Milk and Vanilla Bean Hint of Chile

Bing Cherry Topped Cheese Cake with Crushed Almond

**150 per Server Attendant | One Attendant Per 150 Guests Function is designated for a maximum of 90 minutes. A surcharge will be applied for extended service.

Pricing is Exclusive of Tax and Service Charge

Dinner Buffet

Minimum Order of 50 Guests, Coffee, Decaffeinated and Hot Herbal Tea

All Your Favorites | 100 per guest

Creamy Oven Roasted Plum Tomato Bisque finished with Roasted Red Peppers accompanied by Double Stack American Grilled Cheese Sandwiches on Country Loaf

**Brown Derby Style Cobb Salad Station Mixed To Order, Crispy Lettuce, Tomato Wedges, 1/2 Cut Hard Eggs, Bacon Strips, Lemon Grilled Natural Sliced Chicken, Hass Avocado, Cilantro Ranch Dressing

Natural Shape Bakery Fresh Flat Bread on Semolina Dough, Roman Style with Creamy Mozzarella, Basil and Chopped Smoked Tomato Sauce

Class Shrimp Cocktail, Simmered Cocktail Shrimp, Lemon Wedges, Cocktail Sauce, Served on Ice (3 pieces per person)

**Build Your Own Gourmet Burger, To Include Angus Beef Patties and Garden Veggie Patties, Char-Grilled, Worcestershire Broth with Hearth Baked Brioche Rolls, Toppings To Include, Ribbon Cut Lettuce, Thick Cut Tomato Stacks, Caramelized Hand Diced Vidalia Onion, Double Cut Creamy American Cheese, Bread and Butter Pickles, Hunts Ketchup, Deli Prepared Mustard, and Creamy Mayonnaise

Crispy Parmesan Grilled and Fried Chicken Wings, Natural Chicken Wings and Drumettes, Tossed in Classic Buffalo Sauce, Roasted Garlic, Parsley and Hand Crumble Parmesan

Straight Forward Grilled Mahi-Mahi Sandwich, Ripped Lettuce, Beef Steak Tomatoes, Sliced Onions with House Tartar Sauce on Bakery Fresh Burger Buns

Black Iron Pan Cooked Mac-And Cheese Au Gratin with Velveeta, American, Cheddar and Mozzarella Cheese, Cheez-Its Crumble

Creamy Banana Rice Pudding with Vanilla, Toasted Cinnamon and Nutmeg

Freshly Baked Jumbo Chocolate Chip Cookies Served on Trays with Ice Cold Whole Milk

Our Pastry Chefs Selection of a Trio of Mini Finales

**150 per Server Attendant | One Attendant Per 150 Guests

Function is designated for a maximum of 90 minutes. A surcharge will be applied for extended service.

Pricing is Exclusive of Tax and Service Charge

Plated Dinner

Chilled Appetizer | Select One

Cluster of Skewer Poached Gulf Shrimp Cocktail, Lemon Half, Romaine Slice, Signature Black Pepper Cocktail Sauce | 20 dollars per guest

Lightly Hot Smoked Atlantic Salmon, Local Mélange of Seasonal Contoni Vegetables and English Pea Salad | 19 dollars per guest

Half Roasted Heirloom Tomato, Fresh Wedge of Local Mozzarella Cheese, Basil Leaf, Roasted Garlic, Extra Virgin Olive Oil | 18 dollars per guest

Traditional Hummus, Oven Roasted Cherry Tomatoes, Butter Lettuce and Mini Pita Stack | 18 dollars per guest

Hot Appetizer Selections | Select One

Pan Roasted Diver Scallops, Ginger Carrot Emulsion, and Bok Choy Slaw, Toasted Sesame Seed and Oil | 20 dollars per guest

Butter Baked Chesapeake Style Lump Crab Cake, Roasted Corn Salsa, Charred Tomato Relish on Corn Husk | 23 dollars per guest

Ratatouille Florida Grouper, Provençal Vegetables, Light Crust, Cannelloni Bean Puree, Lemon Butter | 23 dollars per guest

Pressed Roasted Vegetables, Crispy Polenta Cake, Roasted Red Pepper Au Jus | 18 dollars guest

Plated Soup Selections | Select One (Ladle Table Side by Our Award Winning Service Team)

Le-Bec Fin Inspired Cream Bisque of Maine Lobster, with Arborio Rice, Aged Cognac, Fennel and Tarragon Puff Pastry Stick | 16 dollars per guest

Wild Mushroom Chowder with Yukon Potatoes, Braised Baby Leeks, And Organic Carrots, Sourdough Croutons | 14 dollars per guest

Function is designated for a maximum of 90 minutes. A surcharge will be applied for extended service.

Pricing is Exclusive of Tax and Service Charge

Salad Selections | Select One

Steak-House Wedge, Baby Iceberg, Roasted Carrots, Skewer Cooked Cherry Tomatoes, Pickled Cucumber and Thick Cut Grilled Red Onions, Smoked Berkshire Bacon, Green Goddess Ranch Dressing | 10 dollars per guest

Seasonal Roasted Pear, Layered Locally Picked Field Greens, Iowa Cave Aged Blue Cheese Brule, Crispy Walnut Tullie, Riesling and Champagne Vinaigrette | 10 dollars per guest

Butter Lettuce Stack, Marcona Almond Crusted Il de France Imported Brie, Fresh Raspberries Toasted Walnut and Sherry Vinaigrette | 12 dollars per guest

Our Take on Caesar, Bias Sliced and Wedged Romaine Lettuce on Grilled Garlic Bread Stick, Overnight Roasted Tomatoes, Peeler Shaved Parmesan Our House Made Caesar Dressing | 12 dollars per guest

Daily Inspired Antipasto Salad of the Season, Array of Imported Italian Meats and Cheese, Fresh and Pickled Vegetables with House Cut Greens, Creamy Italian Dressing | 15 dollars per guest

Function is designated for a maximum of 90 minutes. A surcharge will be applied for extended service.

Pricing is Exclusive of Tax and Service Charge

Plated Dinner

Dessert, Coffee, Decaffeinated and Hot Herbal Tea Served on Request

Plated Entrée Selections | Select One

Joyce Farms Natural Chicken Breast, Roasted Garlic Crust with Parsley, Puree of Idaho Potato with Sea Salt, Collage of Local and Seasonal Potager Vegetables , Toy Box Tomato Confit , Cabernet Jus | 75 dollars per guest

Forest Mushroom Crust North Georgia Line Chicken Breast, Creamy Chevre Cheese Polenta, Blanched Florida Green Beans, Blistered Plum Tomatoes Lemon Chicken Pan Sauce | 75 dollars per guest

Mirepoix and Truffle Crusted Angus Braised Beef Short Rib, Skillet Custard Yukon Potatoes, Mélange of Vegetable with Fava Bean and Pearl Onions, Copper Kettle Bordelaise Sauce | 88 dollars per guest

Six Ounce Filet of Center Cut Angus Beef, Double Butter Whipped Potatoes, Warm Seven Vegetables Salad with Olive Oil and Lemon, Cippolini Onion and Shiraz Reduction | 98 dollars per guest

Sustainable Wood Fired Salmon Filet, Creamy Saffron Potato Risotto with English Peas, Fresh Tomato and Caramelized Onions, On Lightly Cooked Kale and Spinach, Tomato and Chive Salad with Lemon Butter | 75 dollars per guest

Char-Coal Grilled Local Sustainable Floridian Fish, Tuscan Stewed Broad Beans, Contorni of Wild Cultivated Vegetables, Extra Virgin Olive Oil | 80 dollars per guest

Duet Entrée Selections | Select One

Forrest Mushroom Crusted Filet of Beef Paired with Roasted Garlic and Parmesan Tiger Shrimp, Butter Whipped Potatoes, Local Vegetable, Sauce Bordelaise | 118 dollars per person

Herb Topped Natural Chicken Paired with Burgundy Braised Angus Beef Short Rib, Savoyard Potatoes, Carrot, Asparagus, Haricot Verts, Oven Roasted Tomatoes, Natural Pan Jus | 114 dollars per person

Function is designated for a maximum of 90 minutes. A surcharge will be applied for extended service.

Pricing is Exclusive of Tax and Service Charge

Plated Dessert Selections | Select One

Our Classic Vanilla New York Cheese Cake, Fresh Local Strawberry Compote, Copper Bowl Whipped Cream

Olive Oil Cake, Macerated Strawberry, Whipped Mascarpone Truffle

Triple Layer Chocolate Cake, With Dark Chocolate Icing Served with Creamy Vanilla Sauce and Raspberry

Austrian Style Double Chocolate Torte, Whipped Chocolate Mousse, Mixed Berry Ganache

Raspberry and White Chocolate Brulee Cheese Cake with Harvest Orange Sauce

Our Big Key Lime Pie, Graham Cracker Crust and Freshly Whipped Cream

Chocolate and Peanut Butter Pie with Toasted Nuts and Coco Cream

Dessert Cupcake Trio, Vanilla, Chocolate and Red Velvet with Signature Icings

Function is designated for a maximum of 90 minutes. A surcharge will be applied for extended service.

Pricing is Exclusive of Tax and Service Charge

Bar & Beverage Services

Host Bar

Call Brands	9 dollars
Premium Brands	10 dollars
Cordials	12 dollars
Domestic Beer	6.50 dollars
Imported Beer	8 dollars
Wine	
Tier 1	9 dollars
Night Harvest, Chardonnay, Cabernet Sauvignon, Canyon Road, Pinot Noir, Berigner, White Zinfandel	
Tier 2	10 dollars
William Hill Chardonnay, Cabernet Sauvignon, Maso Canali, Pinot Grigio Garnet Vineyards, Pinot Noir	
*Wines are Subject to Change	

Timed Cocktail Party

Minimum of 35 Guests | Price Includes Call Brands, Mixers and Bartenders

1 Hour	25 dollars per guest
1.5 Hours	28 dollars per guest
2 Hours	37 dollars per guest
Premium Brands	4 dollars additional per guest

Right Side Up Margarita Station 12 dollars per order

Strawberry, Mango and Traditional Lime Margaritas

Cash Bar | 25 per hour cashier fee

Call Brands	11 dollars
Premium Brands	12 dollars
Cordials	14 dollars
Domestic Beer	8.50 dollars
Imported Beer	10 dollars
Wine	
Tier 1	12 dollars
Night Harvest, Chardonnay, Cabernet Sauvignon, Canyon Road, Pinot Noir, Beringer, White Zinfandel	
Tier 2	13 dollars
William Hill Chardonnay, Cabernet Sauvignon, Maso Canali, Pinot Grigio Garnet Vineyards, Pinot Noir	
*Wines are Subject to Change	

Bartender Fee | When a minimum beverage revenue of 600 dollars per bar the 100 dollar bartender fee per hour is waived.

Alcoholic Punch

Bloody Mary	70 dollars per gallon
Screwdriver	70 dollars per gallon
Rum Punch	70 dollars per gallon
Mimosa	70 dollars per gallon
Papa Dobias	12 dollars per order
Frozen Drink Station	12 dollars per order

Pricing is Exclusive of Tax and Service Charge

White Wine**Chardonnay**

Silver Palm, North Coast, CA	53 dollars
Rodney Strong Chalk Hill Estate, Chalk Hill, CA	64 dollars
Mer Soleil Silver Unoaked, Santa Lucia Highlands	69 dollars

Sauvignon Blanc

Matetic Eq, San Antonio, Chile	54 dollars
Wairau River, Marlborough, New Zealand	57 dollars
Matanzas Creek, Sonoma County, CA	60 dollars

Interesting Whites

Riesling, Pacific Rim, WA (BANFI)	44 dollars
White Blend, Franciscan Equilibrium, Napa Valley, CA	64 dollars

Pinot Gris | Pinot Grigio

Alta Luna, Trentino, Italy	54 dollars
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Champagne | Sparkling

La Marca DOC Prosecco, Treviso Italy	45 dollars
Chandon Brut Classic, California	68 dollars
Perrier-Jouet Grand Brut Champagne, France	120 dollars
Moet & Chandon Imperial, Epernay, France	143 dollars
Veuve Clicquot Yellow Label, Reims, France	198 dollars

Wine List

Red wine

Cabernet Sauvignon

14 Hands, Columbia Valley, WA	44 dollars
Casa Lapostolle Grand Selection, Rapel Valley, Chile	58 dollars
Jade Mountain, Napa Valley, CA	50 dollars
Chateau Ste. Michelle "Indian Wells", Columbia Valley	64 dollars
BR Chon Silver Label, North Coast, CA	71 dollars

Malbec

Terrazas Altos del Plata, Mendoza, Argentina	54 dollars
Bodega Norton Reserve, Lujan De Cayo, Mendoza, Argentina	66 dollars

Merlot

Columbia Winery, Columbia Valley, WA	54 dollars
Canoe Ridge Expedition, Horse Heaven Hills	61 dollars

Pinot Noir

Parker Station, Central Coast, CA	54 dollars
10 Span, Santa Barbara, CA	55 dollars
Tangley Oakes, Napa, CA	69 dollars
Meiomi, CA	66 dollars

Interesting Reds

Red Blend, Murphy-Goode Homefront Red, CA	54 dollars
Red Blend, The Dreaming Tree Crush, North Coast, CA	58 dollars
Red Blend, Conundrum, CA	64 dollars
Shiraz, Jacob's Creek Reserve, Barossa Valley, Australia	49 dollars

All food and beverage served or consumed in guest rooms, suites and function space, due to liability, must be purchased from the Hotel.

If guest rooms or suites are used for hospitality or entertainment, the number of guests attending such functions shall be approved by the management unless, in the room(s) being used, the group is limited to persons occupying such room(s) for overnight accommodations.

Persons or guests arranging for meeting or banquet facilities at this resort, which will be used for functions where alcoholic beverages are to be served or consumed, agree to confirm with any restrictions which are or may be imposed by State liquor control, insofar as they affect these premises.

Parties using accommodations or facilities at this resort for hospitality of functions, agree to provide an estimated range of the number of persons anticipated. The management reserves the right to deny entrance to more than the maximum number of persons set forth by the party in its estimated range and to change groups to rooms more suitable in the resort's discretion for the attendance, with notification, if attendance drops or increases.

Management reserves the right to limit the products, wares, musical instruments, ect. Selected, shown, demonstrated, or used in its facilities. It is required that the general nature of all products be shown, demonstrated, or used be made known, in advance, to the Event Services and Catering Department.

In the event of impossibility of performance due to strikes, accidents, acts of God or illegality, the resort shall be excused from performance and shall be liable only for repayment of deposit.

Signage: The hotel does not provide any signage. All signs, posters, banners, etc. must meet hotel policy and be approved through our Event and Catering Department.

Deliveries: All deliveries must be arranged through your event/convention coordinator. Space for storage at the resort is limited. Special arrangements must be made with the resort in advance for receiving equipment, goods, displays, or other materials brought to the resort. Failure to do so may result in deliveries being refused.

Pool side functions charge: 100 guests or under – 250 dollar flat fee, above 100 guests – 2 dollar per person (based on setup)

Authorized Signature(s): Approved individuals to sign master account invoices are to be specified no later than 30 days prior to your scheduled arrival.

Guarantees: The attendance must be definitely specified and communicated to the resort by 12:00 noon 72 hours in advance. This number will be considered a guarantee, not subject to reduction. Guarantees for Monday, Tuesday and Wednesday are required by noon the preceding Friday. The resort cannot be responsible for service over (3) percent of the guarantee.

Minimums: There will be a 50 dollar server fee applied for all functions where guarantee is 15 or under.

20% surcharge is applied to food functions where minimum of guests is 25 or under

All food and beverage is subject to applicable service charge and sales tax.