



LOCAL FLAIR

Package Includes All Day Service of Coffee, Tea, Decaf, Soft Drinks and Bottled Waters. Meal & Break Times Are Based on 1 Hour of Service

LOCAL FLAIR

\$105.00 Per Guest

Morning

Assorted Morning Juices
Breakfast Bakeries with Sweet Butter
Sliced Seasonal Fruit
Bacon, Egg & Cheese Biscuit
Stone Ground Grits with Cheddar Cheese

Mid-Morning

Peach Yogurt Parfaits and KIND Bars
Beverage Refresh

Lunch

Southern Tomato Salad with Fresh Basil, Marinated Onions,
Cucumber, Avocado, Olive Oil

Mixed Greens with Fresh Strawberries, Goat Cheese, Walnuts,
Vinaigrette

Buttermilk Fried Chicken

Peach Glazed Salmon

Buttered Green Beans with Tabasco Fried Onions

Whipped Potatoes

Bread Pudding Skewers with Chocolate Dipping Sauce

Afternoon

Mixed Nuts and Sweet Treat

Beverage Refresh

All Menu Prices Are Subject To A 25% Taxable Service Charge, 7.75% Sales Tax and 3% Liquor Tax

CHEF'S FAVORITES

Package Includes All Day Service of Coffee, Tea, Decaf, Soft Drinks and Bottled Waters. Meal & Break Times Are Based on 1 Hour of Service

CHEF'S FAVORITES

\$115.00 Per Guest

Morning

Morning Juices

Breakfast Bakeries with Sweet Butter

Sliced Seasonal Fruit

Breakfast Burritos with Eggs, Chorizo, Poblano Peppers

Hash Brown Potatoes

Mid-Morning

Yogurt & Granola Parfaits and Kind Bars

Beverage Refresh

Lunch

Mixed Greens with Tomato, Cucumber, Red Onion, Lemon-Parsley Vinaigrette

Tomato & Grilled Onion Salad, Arugula, Feta Cheese, Sherry Vinaigrette

Cane Marinated Chicken Breast, Chipotle Sauce

Grilled Churrasco Marinated Flank Steak, Coriander-Cumin Sauce

Spanish Rice with Red Pepper Sofrito
Cauliflower & Brussels Gratin

Warm Churros with Chocolate Dipping Sauce

Afternoon

Tri-Color Tortilla Chips with House Made Salsas

Chocolate-Dipped Pretzel Rods

Beverage Refresh

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WELLNESS

Package Includes All Day Service of Coffee, Tea, Decaf, Soft Drinks and Bottled Waters. Meal & Break Times Are Based on 1 Hour of Service

HEALTHY CHOICE

\$105.00 Per Guest

Morning

Morning Juices

Sliced Seasonal Fruit

Egg White Frittatas with Fresh Veggies

Steel Cut Oats with Walnuts, Dried Fruits, Cinnamon & Honey

Mid-Morning

Fruit Smoothie Shooters and KIND Bars

Beverage Refresh

Lunch

Greek Salad with Tomato, Cucumber, Red Onion, Kalamata

Olives, Feta and Lemon-Parsley Vinaigrette

Baby Kale Caesar with Sourdough Croutons, Grana Padano

Moroccan Spiced Chicken with Arugula, Garlic Hummus and

Cucumber-Mint Aioli in a Spinach Wrap

Smoked Turkey Breast with Avocado, Lettuce, Tomato and

Pesto Mayo on Whole Grain Bread

Portabella Mushroom, Zucchini, Squash, Spinach & Red Pepper

Aioli in a Sun-Dried Tomato Wrap

Individual Bags of Baked Chips and Popcorn

Afternoon

Fruit Skewers with Yogurt Dipping Sauce

Vegetable and Hummus "Cocktails"

Beverage Refresh

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ALL DAY EXECUTIVE

Package Includes All Day Service of Coffee, Tea, Decaf, Soft Drinks and Bottled Waters. Meal & Break Times Are Based on 1 Hour of Service

ALL DAY EXECUTIVE

\$72.00 Per Guest

Morning

Breakfast Sandwich with Scrambled Eggs, Bacon & Cheddar
Cheese
Breakfast Bakeries with Sweet Butter & Preserves
Sliced Fruit & Berries
Yogurt Parfaits

Mid-Morning

Assorted Granola Bars
Beverage Refresh

Afternoon

Individual Bags of Pretzels, Popcorn, Chips, Trail Mix
Assorted Cookies and Brownies
Beverage Refresh

CONTINENTAL

Fuel for big ideas

THE SUNRISE CONTINENTAL

- \$38.00 Per Guest
 - Morning Juices
 - Sliced Seasonal Fruit
 - Morning Bakeries with Sweet Butter and Preserves
 - Yogurt Parfaits
 - Freshly Brewed Regular & Decaf Coffee, Herbal Tea Selection

THE FIGURE 8 CONTINENTAL

- \$45.00 Per Guest
 - Morning Juices
 - Sliced Seasonal Fruit
 - Morning Bakeries with Sweet Butter and Preserves
 - Yogurt & Granola Parfaits
 - NY Style Bagels with Cream Cheese
 - Freshly Brewed Regular & Decaf Coffee, Herbal Tea Selection

THE POWER UP CONTINENTAL

- \$41.00 Per Guest
 - Morning Juices
 - Sliced Seasonal Fruit
 - Fruit Smoothie Shooters
 - Steel Cut Oats with Walnuts, Dried Fruits, Flax Seeds & Honey
 - Freshly Brewed Regular & Decaf Coffee, Herbal Tea Selection

CONTINENTAL ENHANCEMENTS

- Priced Per Guest*
 - Farm Fresh Scrambled Eggs
 - \$7.00
 - Breakfast Potatoes
 - \$8.00
 - Bacon or Sausage Links
 - \$7.00
 - Southern Style Grits with Cheddar Cheese
 - \$9.00

CONTINENTAL ENHANCEMENTS

- Priced Per Dozen*
 - Individual Breakfast Frittatas
 - \$82.00
 - Breakfast Sandwiches
 - Buttermilk Biscuit Sandwiches with Eggs, Bacon & Cheese
 - Breakfast Burritos with Eggs, Bacon & Cheese
 - \$82.00
 - Yogurt & Granola Parfaits
 - \$40.00
 - Fruit Smoothie Shooters
 - \$22.00
 - NY Style Bagels with Cream Cheese
 - \$48.00

CONTINENTAL ENHANCEMENTS

- Priced per Item*
 - Assorted Cold Cereals
 - \$7.00
 - Kombucha and Pressed Juices
 - \$14.00

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BUFFET

START YOUR ENGINES

\$50.00 Per Guest

- Morning Juices
- Sliced Seasonal Fruit
- Morning Bakeries with Sweet Butter and Preserves
- Yogurt Parfaits
- Scrambled Eggs with Fresh Herbs
- Applewood Smoked Bacon
- Chicken Apple Sausage
- Yukon Gold Potato Hash with Caramelized Onions and Peppers
- Freshly Brewed Regular & Decaf Coffee, Herbal Tea Selection

THE SOUTHERN EXPERIENCE

\$48.00 Per Guest

- Morning Juices
- Sliced Seasonal Fruit
- Morning Bakeries with Sweet Butter and Preserves
- Scrambled Eggs with Fresh Herbs
- Applewood Smoked Bacon
- Stone Ground Grits with Cheddar Cheese
- Buttermilk Biscuits and Red Eye Gravy
- Breakfast Potatoes
- Freshly Brewed Regular & Decaf Coffee, Herbal Tea Selection

THE AUTOBAHN

\$54.00 Per Guest

- Morning Juices
- Sliced Seasonal Fruit
- Hard Boiled Eggs
- Morning Bakeries with Sweet Butter and Preserves
- Individual Swiss-Style Bircher Muesli
- Breakfast Charcuterie with Whole Grain Mustard and Sliced Baguette
- Sliced Smoked Salmon with Tomatoes, Red Onion and Capers
- Assorted Bagels with Cream Cheese
- Freshly Brewed Regular & Decaf Coffee, Herbal Tea Selection

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ACTION STATIONS

Our Action Stations Require one Chef Attendant Per 75 Guests @ \$175.00 Per Attendant

BELGIAN WAFFLES

\$22.00 Per Guest

Made to Order with Fresh Berries, Vanilla Whipped Cream,
Powdered Sugar, Maple Syrup and Sweet Butter

OMELETE STATION

\$24.00 Per Guest

Farm Fresh Eggs, Egg Beaters and Egg Whites, Prepared to
Order with Sauteed Veggies, Diced Ham, Bacon Crumbles,
Cheddar and Swiss Cheeses

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AM + PM BREAKS

NUTS & BOLTS

\$24.00 Per Guest

Build Your Own Trail Mix with Chocolate Covered Raisins, Mixed Nuts, M & M Candies, Dried Fruits and Wasabi Peas

HEALTHY BREAK

\$22.00 Per Guest

Vegetable Crudite & Hummus “Cocktails”, KIND Bars, Fruit Skewers with Vanilla Yogurt Dipping Sauce

HOMETOWN TASTING

\$28.00 Per Guest

Coca-Cola and Peach Gummy Candies, Coca-Cola Cupcakes with Vanilla Frosting, Honey Roasted Pecans, Chocolate Covered Peanuts

THE CONCESSION STAND

\$30.00 Per Guest

Individual Bags of Popcorn and Boxes of Cracker Jacks, Assorted Candy Bars, Jumbo Soft Pretzels with Honey and Grain Mustard

All Menu Prices Are Subject To A 25% Taxable Service Charge, 7.75% Sales Tax and 3% Liquor Tax

MIX + MATCH

A La Carte

SALTY & SAVORY

- Individual Bags of Snacks (Each)

Pretzels, Popcorn, Chips and Trail Mix

\$7.00
- Chips & Salsa (Per Guest)

Tri-Color Tortilla Chips with House-Made Salsas

14.00
- Cheese Display (Per Guest)

Assorted Cheeses with House-Made Jams & Grapes

\$22.00
- Assorted Mixed Nuts (Per Pound)

\$27.00
- Jumbo Pretzels (Per Dozen)

Served with Honey Mustard & Cheese Sauce

\$49.00

LIGHT & HEALTHY

- Seasonal Whole Fruit (Per Piece)

\$6.00
- Granola & Energy Bars (Each)

\$7.00
- Individual Yogurts (Each)

\$8.00
- Sliced Fruit & Berries (Per Guest)

\$14.00
- Fruit Skewers (Per Dozen)

Served with Vanilla Yogurt Dipping Sauce

\$50.00

BAKED & SWEET

- Individual Candy Bars (Each)

\$7.00
- Chocolate-Dipped Pretzel Rods (Per Dozen)

\$49.00
- From The Oven (Per Dozen)

Assorted Cookies

Assorted Brownies & Blondies

\$50.00
- Chocolate Dipped Strawberries (Per Dozen)

\$68.00

All Menu Prices Are Subject To A 25% Taxable Service Charge, 7.75% Sales Tax and 3% Liquor Tax

BEVERAGES

ALL DAY BEVERAGE PACKAGE

\$44.00 Per Guest
Based on 4 or More Hours of Service

Freshly Brewed Regular & Decaf Coffee
Herbal Tea Selection
Assorted Soft Drinks & Bottled Waters

HALF-DAY BEVERAGE PACKAGE

\$22.00 Per Guest
Based on up to 4 Hours of Service

Freshly Brewed Regular & Decaf Coffee
Herbal Tea Selection
Assorted Soft Drinks & Bottled Waters

SIP & SAVOR (A LA CARTE BEVERAGES)

- Coca-Cola Soft Drinks (Each)
\$6.00
- Bottled Waters (Each)
\$7.00
- Gatorade, Red Bull or Coconut Water (Each)
\$7.00
- Kombucha or Pressed Juices (Each)
\$15.00
- Lemonade or Iced Tea (Per Gallon)
\$75.00
- Freshly Brewed Regular & Decaf Coffee (Per Gallon)
\$95.00
- Herbal Tea Selection (Per Gallon)
\$95.00

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LUNCH BUFFETS

Lunch Buffets Include Warm Baked Rolls with Butter, Freshly Brewed Regular Iced Tea and Water

Add a Soup to Your Lunch Buffet for an additional \$10 per Guest

75 SOUTHBOUND BUFFET

\$63.00 Per Guest

Salads

Southern Tomato Salad with Fresh Basil, Marinated Onions,
Cucumber, Avocado, Olive Oil

Mixed Greens with Fresh Strawberries, Goat Cheese, Walnuts,
Vinaigrette

Mains (Select Two - Additional Mains \$8 Per Guest)

Buttermilk Fried Chicken

Peach Glazed Salmon

Coca-Cola BBQ Brisket

Sides

Buttered Green Beans with Tabasco Fried Onions

Whipped Potatoes

Warm Baked Rolls with Sweet Butter

Save Room

Pastry Chef's Creation of Southern Inspired Miniature Desserts

MEDITERRANEAN BUFFET

\$65.00 Per Guest

Salads

Vine-Ripened Tomatoes, Fresh Mozzarella, Basil and Olive Oil

Greek Salad with Romaine, Tomato, Cucumber, Red Onion,
Kalamata Olives, Crumbled Feta, Lemon-Parsley Vinaigrette

Mains (Select Two - Additional Mains \$8 Per Guest)

Roasted Chicken with Cippolini and Marsala Jus

Glazed Salmon with Basil & Red Pepper Sauce

Moroccan Spiced Flank Steak with Tzatziki Sauce

Sides

Crispy Potatoes with Parmesan and Herbs

Warm Pita and Naan Breads with Olive Oil

Save Room

IT'S A WRAP

\$58.00 Per Guest

Salads

Mixed Green Salad, Choice of Dressings

Potato Salad with Crumbled Bacon, Celery, Apples, Fresh
Chives, Apple Cider Vinaigrette

Pre-Made Wraps & Sandwiches

Moroccan Spiced Chicken with Arugula, Garlic Hummus and
Cucumber-Mint Aioli in a Spinach Wrap

Smoked Turkey Breast with Bacon, Avocado, Lettuce and Pesto
Mayo on Whole Grain Bread

Roast Beef with Cheddar, Lettuce, Tomato, Horseradish Aioli on
a Ciabatta Roll

Portabella Mushroom, Zucchini, Squash, Spinach and Red
Pepper Aioli in a Sundried Tomato Wrap

Save Room

Pastry Chef's Creation of Miniature Desserts

BOXED LUNCH

\$62.00 Per Guest

Salad

House Made Pasta Salad

Wraps & Sandwiches (Select up to Three)

Moroccan Spiced Chicken with Arugula, Garlic Hummus and
Cucumber-Mint Aioli in a Spinach Wrap

Smoked Turkey Breast with Bacon, Avocado, Lettuce and Pesto
Mayo on Whole Grain Bread

Roast Beef with Cheddar, Lettuce, Tomato, Horseradish Aioli on
a Ciabatta Roll

Portabella Mushroom, Zucchini, Squash, Spinach and Red
Pepper Aioli in a Sundried Tomato Wrap

LATITUDES BUFFET

\$70.00 Per Guest

Salads

Nopalitos Salad

Classic Caesar Salad with Crisp Romaine, Sourdough Croutons,
Shaved Parmesan, Caesar Dressing

Mains (Select Two - Additional Mains \$8 Per Guest)

Achiote Chicken Breast

Seared Swordfish with Fruit Salsa

Churrasco Marinated Flank Steak, Coriander-Cumin Sauce

Sides

Mexican Rice

Mexican Street Corn

Warm Baked Rolls with Sweet Butter

Save Room

Pastry Chef’s Creation of Miniature Desserts

Accompaniments

Bag of Chips

Whole Fresh Fruit

Oven-Baked Cookie

Soft Drink or Bottled Water

THE SANDWICH SHOP

\$55.00 Per Guest

Salads

Classic Caesar Salad with Crisp Romaine, Sourdough Croutons,
Shaved Parmesan, Caesar Dressing

House Made Potato Salad

Build Your Own Sandwich Bar

Premium Sliced Deli Meats, House Made Smoked Chicken
Salad, Solid White Tuna Salad with Tarragon

Assorted Cheeses and Traditional Sandwich Toppings

Assorted Breads and Rolls

Save Room

House Made Cookies, Brownies and Blondies

All Menu Prices Are Subject To A 25% Taxable Service Charge, 7.75% Sales Tax and 3% Liquor Tax

PLATED LUNCH

Our Plated Lunches Include Salad, Entree, Dessert, Warm Rolls with Sweet Butter, Ice Tea and Water

Add A Soup Course for an Additional \$10.00 Per Guest

SALADS (SELECT ONE)

Kale Caesar Salad

Kale Ceasar, Shaved Grana Podano, Garlic Croutons

Greek Salad

Tomatoes, Cucumber, Red Onion, Kalamata Olives, Crumbled Feta, Lemon-Parsley Vinaigrette

Spiced Pear Salad

Petite Lettuces & Micro Herbs, Pear & Mint Chutney, Goat Cheese, Malt Vinaigrette

SAVE ROOM (SELECT ONE)

Vanilla Crème Brulee

Sweet Potato Pie, Crème Fraiche, Salted Caramel

Housemade Cheese Cake, Local Blueberry Compote

Lemon Tart with Toasted Meringue

Bourbon Pecan Tart with Chantilly Whipped Cream, Southern Comfort Caramel Sauce

CHICKEN

\$52.00 Per Guest

Prestige Farms Chicken Breast, Served with Whipped Potatoes, Green Beans, Grilled Lemon, Natural Jus

\$58.00 Per Guest

Prosciutto & Provolone Chicken Roulade, Mushroom Ricotta Polenta Cake
Roasted Garlic Broccoli Rabe, Charred Tomato Coulis

SEAFOOD (SELECT ONE)

\$52.00 Per Guest

Fennel Glazed Salmon, Served with Whipped Potatoes, Heirloom Cauliflower, Preserved Lemon Sauce

\$56.00 Per Guest

Lemon Glazed Mahi-Mahi, Served with Whipped Potatoes, Broccolini, Champagne Butter Sauce

BEEF

\$58.00 Per Guest

Roasted Filet Mignon, Served with Whipped Potatoes, Sautéed Spinach, Red Wine Sauce

\$60.00 Per Guest

Red Wine Braised Short Rib, Sweet Potato Puree', Grilled Asparagus, Cabernet Reduction

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DINNER BUFFET

Our Dinner Buffets Include Warm Baked Rolls with Butter, Water and Ice Tea.
Add a Soup to Your Dinner Buffet for an additional \$10 per Guest

THE COOKOUT BUFFET

\$79.00 Per Guest

Salads

Wedge Salad with Blue Cheese, Bacon Crumbles, Red Onion,
Ranch Dressing

Heirloom Tomato Salad with Cucumbers, Crumbled Feta,
Garden Herb Oil

Mains (Select Two - Additional Mains \$8 Per Guest)

Coca Cola BBQ Brisket

Buttermilk Fried Chicken

Grilled Salmon

Sides

Creamed Corn

Grilled Vegetables

Cornbread & Honey Butter

Save Room

Pastry Chef's Creation of BBQ Inspired Desserts

THE SUPPER CLUB BUFFET

\$82.00 Per Guest

Salads

Mixed Greens with Tomatoes, Cucumber, Red Onion, Lemon-
Parsley Vinaigrette

Tomato Salad with Fresh Basil, Marinated Onions, Cucumber,
Avocado

Mains (Select Two - Additional Mains \$8 Per Guest)

Balsamic Marinated Chicken Breast with Cippollinis and
Marsala Jus

Seared Mahi-Mahi with Arugula Salad and Mojito Butter Sauce

Roasted Beef Tenderloin with Port Wine Sauce

Sides

Truffle Whipped Potatoes

Cauliflower & Brussels Gratin

Save Room

Pastry Chef's Creation of Miniature Desserts

NONNA'S SUNDAY DINNER

\$84.00 Per Guest

Salads

Caprese Salad with Tomato, Mozzarella, Basil and Balsamic

Classic Caesar Salad with Crisp Romaine, Sourdough Croutons,
Shaved Parmesan, Caesar Dressing

Mains (Select Two - Additional Mains \$8 Per Guest)

Chicken Piccata

Italian Flank Steak with Sauteed Peppers and Chianti Wine
Sauce

Baked Eggplant Rollatini with Spinach, Ricotta and Tomato
Sauce

Sides

Crispy Potatoes with Parmesan and Herbs

Oven Roasted Vegetables

Focaccia Bread and Ciabatta Rolls

Save Room

Pastry Chef's Creation of Italian Desserts

All Menu Prices Are Subject To A 25% Taxable Service Charge, 7.75% Sales Tax and 3% Liquor Tax

PLATED DINNER

Our Plated Dinners Include Salad, Entree, Dessert, Warm Rolls with Sweet Butter, Freshly

Add A Soup Course for an Additional \$12.00 Per Guest

SALADS (SELECT ONE)

Poached Apple Salad

Petite Lettuces, Goat Cheese, Raspberry Vinaigrette

Market Salad

Petite Lettuces, Feta, Walnuts, Cucumber, Radish, Lemon-Herb Vinaigrette

Kale Caesar Salad

Baby Kale, Sourdough Croutons, Grana Padano

CHICKEN

\$65.00 Per Guest

Prestige Farms Chicken Breast, Served with Herbed Potatoes, Swiss Chard and Buttermilk Friend Onions

SEAFOOD

\$68.00 Per Guest

Fennel-Glazed Salmon, Served with Lemon-Basil Risotto, Green Beans, Lemon Sauce

\$74.00 Per Guest

Seared Grouper, Sweet Pea & Mushroom Risotto, Saffron Cream

BEEF

\$80.00 Per Guest

Roasted Filet Mignon, Served with Smoked Potatoes, Glazed Carrots, Cognac & Peppercorn Sauce

\$72.00 Per Guest

Slow-Braised Short Rib, Creamy Smoked Gouda Grits Charred Molasses Brussels sprouts, Beef Jus Reduction

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DUOS

Our Surf & Turf Selections (Priced Per Guest)

BEEF & SALMON

Beef Tenderloin Paired with Baked Salmon Filet, with Scarlet Orange Reduction, Whipped Yukon Gold Potato, and Grilled Asparagus

\$90.00

BEEF & SHRIMP

Beef Tenderloin Paired with Grilled Shrimp, with Tarragon Butter, Whipped Yukon Gold Potato, and Grilled Asparagus

\$90.00

SAVE ROOM

Dark Chocolate Mousse, Praline Crunch, Salted Caramel

Milk Chocolate Mousse, Chocolate Shortbread, Raspberry Sauce

Duo of Cheesecake: Chocolate Cheesecake, White Chocolate Cheesecake, Brandied Cherries

Red Velvet Key Lime Torte, Hazelnut Crunch

Sweet Potato Pie, Crème Fraiche, Salted Caramel

PASSED HORS D'OEUVRES

COLD HORS D'OEUVRES

Priced Per Piece. Minimum of 25 Pieces Per Item.

Deviled Eggs, Pickled Mustard Seed & Radish
\$9.00

Mini Tacos with Tuna Tartare, Wakame Sriracha Aioli
\$10.00

Compressed Melon, Mint and Feta Skewer
\$8.00

Cheese Crostini with Brie and Honeycomb
\$8.00

Citrus Marinated Shrimp & Horseradish Cocktail
\$10.00

Prosciutto-Wrapped Brie with Pickled Cucumbers
\$9.00

Cherry Tomato, Kalamata Olive & Mozzarella Skewer,
Fig Vinegar Reduction
\$8.00

HOT HORS D'OEUVRES

Priced Per Piece. Minimum of 25 Pieces Per Item.

Potato Samosas, Curried Apple Sauce
\$7.00

Vegetable Spring Roll, Sweet Chili Sauce
\$8.00

Mini Chicken & Waffle Cup Spiced Maple Syrup, Onion Jam
\$10.00

Short Rib Empanada, Avocado Salsa
\$8.00

Mini Beef Wellington
\$9.00

Mini Jumbo Lump Crab Cake with Remoulade
\$11.00

Shrimp and Grit spoon
\$10.00

Mini Roasted Vegetable Tar, Goat Cheese, Balsamic Reduction
\$9.00

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CULINARY DISPLAYS

HOME GROWN

\$16.00 Per Guest

- Seasonal Vegetable Display with House Made Dips
- Petite Field Greens, Broccoli, Grape Tomato, Cheddar Cheese, Cucumbers, Sliced Almonds, Sunflower Seeds, Bacon Crumbles and Avocado
- Classic Caesar Salad with Crisp Romaine, Sourdough Croutons, Shaved Parmesan
- Balsamic Vinaigrette, Ranch and Caesar Dressings

ARTISAN CHEESE

\$24.00 Per Guest

- Chef’s Selection of Artisan Farm Cheeses
- Fresh & Dried Fruits, Assorted Jams
- Lavosh & Crostini

ANTIPASTI

\$32.00 Per Guest

- Chef’s Selection of Cured Meats & Seasonal Marinated Vegetables
- Hummus, Olive Tapenade, Sundried Tomato Tapenade
- Pita Chips, Crostini and Naan

THE TACO TRUCK

\$34.00 Per Guest

- Display of Mini Tacos in Flour Tortillas:
Marinated Steak Tacos, Blackened White Fish Tacos, Achiote Chicken Tacos
- Smoked Paprika and Tri-Color Tortilla Chips
- Fire Roasted Tomato Salsa, Avocado Crema, Fresh Guacamole

PASTA BAR

\$38.00 Per Guest

- Wild Mushroom Risotto with Parmesan

CAMPFIRE S'MORES

\$20.00 Per Guest

- Create Your Own S’mores with Marshmallows, Graham Crackers and Chocolate Bars

SUGAR RUSH

\$22.00 Per Guest

- Pastry Chef’s Creation of Cakes, Tarts and Mini Desserts

COBBLER BAR

\$24.00 Per Guest

- House Made Fruit Cobblers in Cast Iron Skillets, Served Warm

Seafood Penne with Shrimp, Fresh Basil & Tomato

Rigatoni Pasta with Sausage & Peppers

Grated Parmesan Cheese, Red Pepper Flakes, Garlic Bread

SLIDERS & FRIES

\$45.00 Per Guest

Beef Cheeseburger with Tomato Jam, Smoked Bacon & Cheddar

Buttermilk Fried Chicken with Pickles, Chipotle Ranch

Portobello Mushroom Veggie Slider

House Made Fries, Ketchup and Whole Grain Mustard

MAC 'N' CHEESE DREAMS

\$38.00 Per Guest

Traditional Three-Cheese Mac

Polled Pork and Spicy BBQ Sauce Mac

Smoked Chicken and Gouda Mac

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STATIONS

Our Action and Carving Stations Require one Chef Attendant per 75 Guests @ \$175.00 Per Attendant

STIR FRIED

\$37.00 Per Guest

Chicken, Pork or Tofu Stir-Fried to Order with:
Baby Corn, Bamboo Shoots, Snap Peas, Bean Sprouts and
Broccoli in Szechuan Stir-Fry Sauce

Served in Mini Take-Out Containers

TRUE GRITS

\$40.00 Per Guest

Southern Style Grits with Assorted Toppings:
Sauteed Shrimp, Smoked Chicken, Pulled Pork, Andouille
Sausage, Scallions, Pepper, Onions, Tomato, Bacon, Cheddar
Cheese, Smoked Gouda

THE CARVING BOARD

Our Hand-Carved Specialties

Honey Wheat Brined Turkey (Each)
Serves 25 Guests
Cranberry Mostarda, Sage Gravy, Fresh Made Biscuits
\$300.00

Ginger-Maple Glazed Ham (Each)
Serves 35 Guests
Grain Mustard, Cider Jus, Cheddar Biscuits
\$325.00

Banana Leaf Poached Salmon (Each)
Serves 15 Guests
Served with Lemon & Parsley Pesto, Yuzu Yogurt
\$315.00

Coca-Cola Beef Brisket (Each)
Serves 25 Guests
Coca-Cola BBQ Sauce, Cole Slaw, Potato Buns
\$400.00

Brined Pork Loin (Each)
Serves 35 Guests
Whole Grain Mustard Demi, Peach Mostarda, French Roll
\$450.00

Pepper-Crusted NY Strip (Each)
Serves 25 Guests
Green Peppercorn Sauce, Dijon Mustard, Miniature Rolls
\$485.00

Herb-Crusted Prime Rib (Each)
Serves 25 Guests
Red Wine Sauce, Horseradish Cream, French Rolls
\$550.00

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SPIRITS LIFTED

LET'S CELEBRATE

The holidays are here — and so is that let's-have-another-toast feeling. We love your spirit and can't wait to fuel it with festive food and drinks.

Our menus are seasonally inspired and feature locally sourced ingredients that reflect the true flavor of the city. Explore our crafted holiday menus to learn more.

FESTIVE FARE

Savor the tastes of the season with menus crafted by our Executive Chef. Find your inspiration by navigating our curated holiday menus featuring:

- Hors D'oeuvres and Displays
- Three-Course Plated Menus
- Chef-Inspired Stations
- Enhancements

SEASONAL SPIRITS

Spread the holiday cheers with our specialty beverage offerings, located in our enhancements tab. Options include:

- Curated Bar Offerings
- Hosted Full Bar Packages
- Signature Cocktails

SPECIAL OFFER

Holiday parties booked at Kimpton are even more rewarding as an IHG® Business Rewards member. Now, you can earn points for eligible spend on event bookings and redeem them for everything from Reward Nights to air miles, gift cards to digital downloads.

HORS D'OEUVRES AND DISPLAYS

COLD HORS D'OEUVRES

Masala Hummus, Tapenade on Grilled Naan

\$7.00

Mini Tacos with Salmon, Avocado Mousse, Cilantro

\$9.00

Cheese Crostini with Brie & Honeycomb

\$8.00

Citrus Marinated Shrimp & Horseradish Cocktail

\$10.00

Beef Tartare, Pickled Mustard Seed and Dijon

\$10.00

HOT HORS D'OEUVRES

Priced Per Piece. Minimum of 25 Pieces Per Item.

Potato Samosas, Curried Apple Sauce

\$7.00

Vegetable Spring Roll, Sriracha-Lime Aioli

\$8.00

Tandoori-Spiced Chicken Satay, Mojito Raita

\$8.00

Short Rib Empanada, Avocado Salsa

\$10.00

Mini Beef Wellington

\$9.00

Crab Cake with Citrus Aioli

\$11.00

ARTISAN CHEESE DISPLAY

\$24.00 Per Guest

Chef's Selection of Artisan Farm Cheeses, Presented with Fresh
& Dried Fruits, Assorted Jams, Lavosh & Crostini

ANTIPASTI

\$32.00 Per Guest

Chef's Selection of Cured Meats & Seasonal Marinated
Vegetables

Hummus, Olive Tapenade, Sundried Tomato Tapenade

Pita Chips, Crostini and Naan

THE TACO TRUCK

\$82.00 Per Dozen

Display of Mini Tacos:

Guajillo Marinated Steak Tacos with Red Onion Pickles and
Chipotle Aioli

White Fish Tacos with Slaw & Avocado Crema

Tandoori Chicken Tacos with Cucumber & Carrot Pickles,
Saffron and Cumin Yogurt

SAVE ROOM!

*Our Pastry Chef's Creation of Tantalizing Desserts (Priced Per
Guest)*

CAMPFIRE S'MORES

Create Your Own S'Mores with Marshmallows, Graham Crackers
and Chocolate Bars

\$20.00

THE SUGAR RUSH

Pastry Chef's Creation of Holiday-Inspired Cakes, Tarts, Mini
Desserts, Cookies and Truffles

\$22.00

COBBLER BAR

House Made Fruit Cobblers in Cast Iron Skillets, Served Warm

\$29.00

CHEF-INSPIRED STATIONS

Our Action Stations require one Chef Attendant per 75 Guests @ \$175.00 Per Attendant

THE PASTA BAR

\$32.00 Per Guest

Prepared To Order - Wild Mushroom Risotto with English Peas
& Parmesan
On Display - Seafood Penne with Calamari, Shrimp, Fresh Basil
& Tomato
House Special Skillet Baked Mac & Cheese

TRUE GRITS

\$40.00 Per Guest

Southern Style Grits with Assorted Toppings - Sautéed Shrimp,
Braised Short Ribs, Spice-Rubbed Pulled Pork, Cheddar Cheese

STIR FRIED

\$37.00 Per Guest

Chicken, Pork or Tofu Stir-Fried to Order with Baby Corn,
Bamboo Shoots, Snap Peas, Bean Sprouts and Broccoli in
Szechuan Stir-Fry Sauce

THE CARVING BOARD

Coca-Cola Beef Brisket (Each)
Serves 25 Guests
Coca-Cola BBQ Sauce, Cole Slaw, Potato Buns
\$400.00

Honey Wheat Brined Turkey (Each)
Serves 25 Guests
Cranberry Mostarda, Sage Gravy, Fresh Made Biscuits
\$300.00

Maple-Ginger Glazed Ham (Each)
Serves 40 Guests
Grain Mustard, Cider Jus, Cheddar Biscuits
\$325.00

Pepper-Crusted NY Strip (Each)
Serves 25 Guests
Green Peppercorn Sauce, Grain Mustard, Mini Rolls
\$485.00

THREE-COURSE PLATED MENUS

Our Plated Meals Include Salad, Entree, Dessert, Warm Rolls with Sweet Butter, Freshly Brewed Regular & Decaf Coffee, Herbal Tea Selection & Water.

Add A Soup Course for an Additional \$12.00 Per Guest

SALADS (SELECT ONE)

Classic Caesar

Crisp Romaine, Garlic Croutons, Shaved Parmesan

Poached Apple Carpaccio Salad

Petite Lettuces, Goat Cheese, Raspberry-Vinaigrette

Spiced Pear Salad

Petite Lettuces & Micro Herbs, Pear & Mint Chutney, Goat Cheese, Balsamic Vinaigrette

CHICKEN

\$65.00 Per Guest

Prestige Farms Chicken Breast, Tomato-Basil Polenta, Heirloom Cauliflower, Madeira Sauce

SEAFOOD

\$68.00 Per Guest

Fennel-Glazed Salmon, Yellow Beets, Tomato Compote, Crispy Brussels

\$74.00 Per Guest

Seared Striped Bass, Green Pea & Cauliflower Risotto, Asparagus

BEEF

\$80.00 Per Guest

Roasted Filet Mignon, Whipped Potatoes, Asparagus, Madeira Sauce

\$74.00 Per Guest

Grilled Beef Tenderloin, Truffle Risotto, Green Beans, Port Wine Sauce

\$72.00 Per Guest

Braised Short Rib, Gnocchi, Wild Mushrooms, Thyme, Red Wine Sauce

DUO ENTREES

Our Surf & Turf Selections (Priced Per Guest)

BEEF & SALMON

Beef Tenderloin & Seared Fennel-Glazed Salmon with Truffle Potatoes, Tomato-Basil Compote, Madeira Sauce

\$90.00

BEEF & SHRIMP

Beef Tenderloin & Grilled Shrimp, with Polenta, Crispy Brussels, Red Wine Sauce

\$90.00

ENHANCEMENTS

SIGNATURE BRANDS BAR

\$14.00 Per Drink

Smirnoff Vodka, Beefeater Gin, Bacardi Superior Rum, El
Jimador Blanco Tequila, Evan Williams Black Bourbon, Jim
Beam Rye, Dewar's White Label Scotch

ELEVATED BRANDS BAR

\$15.00 Per Drink

Grey Goose Vodka, Tanqueray Gin, Appleton Estate Reserve
Rum, Herradura Blanco Tequila, Maker's Mark Bourbon, Wild
Turkey Rye, Chivas Regal 12-Year Scotch, Tullamore D.E.W.
Whiskey

CRAFTED BRANDS BAR

\$16.00 Per Drink

Absolut Elyx Vodka, Junipero Gin, Caña Brava Rum, Siete
Leguas Blanco Tequila, Elijah Craig Small Batch
Bourbon, Sazerac Rye, Dalmore Scotch, Nikka Whiskey

OTHER BEVERAGES

Available on All Bars

Wine By The Glass

\$11.00 - \$14.00 (base on tier)

Import & Craft Beers

\$10.00

Domestic Beers

\$9.00

Soft Drinks

\$6.00

Bottled Waters

\$7.00

SPIRITS LIFTED

\$15.00 Per Drink

COZY BY THE FIRE

Evan Williams Black Label, Cinnamon, Angostura & Peychaud's
Bitters

ESPRESSO MARTINI

Grey Goose Vodka, Averna Amaro, Espresso

SANTA'S HELPER

Hangar 1 Vodka, St-germain, Grapefruit, Peychaud's Bitters

COZY COFFEE & COCOA

\$12.00 Per Guest

Coffee, Tea, Decaf & Hot Cocoa

Whipped Cream, Chocolate Shavings, Candy Canes and
Cinnamon Sticks

Flavor Shots - Vanilla, Peppermint, Creme de Menthe

Frangelico and Bailey's Irish Cream Shots

HOST

\$150 Bartender Fee Applies To All Bars. 1 Bartender Per 75 Guests.

BY THE DRINK

SIGNATURE BRANDS HOSTED BAR

\$14.00 Per Drink

Smirnoff Vodka, Beefeater Gin, Bacardi Superior Rum, El
Jimador Blanco Tequila, Evan Williams Black Bourbon, Jim
Beam Rye, Dewar’s White Label Scotch

SIGNATURE BRANDS WINE (Per Glass)

\$13.00

ELEVATED BRANDS HOSTED BAR

\$15.00 Per Drink

Grey Goose Vodka, Tanqueray Gin, Appleton Estate Reserve
Rum, Herradura Blanco Tequila, Maker’s Mark Bourbon, Wild
Turkey Rye, Chivas Regal 12-Year Scotch, Tullamore D.E.W.
Whiskey

ELEVATED BRANDS WINE (Per Glass)

\$14.00

CRAFTED BRANDS HOSTED BAR

\$16.00 Per Drink

Absolut Elyx Vodka, Junipero Gin, Caña Brava Rum, Siete
Leguas Blanco Tequila, Elijah Craig Small Batch
Bourbon, Sazerac Rye, Dalmore Scotch, Nikka Whiskey

CRAFTED BRANDS WINES (Per Glass)

\$15.00

OTHER BEVERAGES

Available on All Bars

Import & Craft Beers

\$10.00

Domestic Beers

\$9.00

Bottled Waters

\$7.00

Assorted Soft Drinks

\$6.00

BY THE HOUR

SIGNATURE BRANDS

\$26.00 Per Guest

First Hour - \$18 Per Guest For Each Additional Hour

ELEVATED BRANDS

\$28.00 Per Guest

First Hour - \$20.00 Per Guest For Each Additional Hour

CRAFTED BRANDS

\$30.00 Per Guest

First Hour - \$22.00 Per Guest For Each Additional Hour

CASH

\$500 Minimum In Cash Bar Sales Required Per Bar
\$150 Bartender Fee Applies To All Bars. 1 Bartender Per 75 Guests.
\$125 Cashier Fee Applies to All Cash Bars

SIGNATURE BRANDS CASH BAR

\$14.00 Per Drink
Smirnoff Vodka, Beefeater Gin, Bacardi Superior Rum, El
Jimador Blanco Tequila, Evan Williams Black Bourbon, Jim
Beam Rye, Dewar’s White Label Scotch

ELEVATED BRANDS CASH BAR

\$15.00 Per Drink
Grey Goose Vodka, Tanqueray Gin, Appleton Estate Reserve
Rum, Herradura Blanco Tequila, Maker’s Mark Bourbon, Wild
Turkey Rye, Chivas Regal 12-Year Scotch, Tullamore D.E.W.
Whiskey

CRAFTED BRANDS CASH BAR

\$16.00 Per Drink
Absolut Elyx Vodka, Junipero Gin, Caña Brava Rum, Siete
Leguas Blanco Tequila, Elijah Craig Small Batch
Bourbon, Sazerac Rye, Dalmore Scotch, Nikka Whiskey

OTHER BEVERAGES

Priced Per Drink

House Wines
\$13.00

Import & Craft Beers
\$10.00

Domestic Beer
\$9.00

Bottled Waters
\$7.00

Assorted Soft Drinks
\$6.00

AUDIO VISUAL

HOTEL POLICIES

Service Charges & Taxes

All food and beverage prices quoted are subject to a taxable 25% service charge, a 7.75% sales tax on food and beverage, and an additional 3% tax on all Liquor sales. Prices are subject to change.

Menu Selection

To ensure the availability of menu items, your selections must be submitted to your Catering Representative three weeks prior to your scheduled events. No food or beverage may be brought into the Hotel without prior permission from your Catering Representative.

Function Guarantees

A guaranteed attendance number must be provided to your Catering Representative by no later than 72 hours (3 business days) prior to the start of your event. If no guarantee is provided, the contracted agreed attendance will be charged as the final guarantee. An additional increase in a meal guarantee within 24 hours of the event will be subject to availability and may incur an additional per person charge.

Function Rooms

Your function rooms are assigned based on the number of guests that are expected to attend the event. The Hotel will set no more than 3% over the guaranteed number of attendees. Any significant change in the final number of guests may result in our relocating your function to an alternative space better suited to the size of the function.

Food, Beverage & Wine

Due to license restriction, all food and beverage items must be supplied and prepared by the Hotel. Guests may not remove any food or beverage from the premises nor consume food and/or beverage supplied or prepared by another party without written approval from the Hotel. Your Catering Representative will be happy to provide you with a list of fine wines to complement your meal selections.

Audio / Visual

ENCORE is our on-site audio/visual provider and has a dedicated staff of professionals available to assist you. They can provide an extensive range of services and equipment. Your ENCORE will work

directly with you to finalize the audio visual elements of your event.

Parking

Kimpton Overland Hotel offers our guests valet parking only. We are pleased to offer discounted rates for daily parking for guests attending your event, and parking fees can be billed to your Master Account. Please consult your Catering Representative for further information.

Table Linens

Kimpton Overland Hotel provides black spandex linen and black napkins. We are happy to assist you in renting any specialty or colored linens to enhance your event.

Entertainment & Decor

The ambiance of any event can be enhanced with flowers, music and specialty items. We have a wide range of recommended vendors for these services. Should you choose to make any arrangements on your own, kindly supply us with a list of your vendors so that we may assist them in servicing your needs. All deliveries must come through our Loading Dock and must be coordinated by your Catering Representative. The Hotel will not permit the affixing of anything to the walls, floors, windows or ceiling, nor the use of open flames and confetti on property. Due to fire regulations, the use of pyrotechnic and smoke machines are not permitted on the premises.

AUDIO VISUAL SERVICES

ENCORE is our in-house partner for all of your AV needs.

For equipment and pricing, please contact:

Kayla Akins

Kayla.akers@encoreglobal.com

HOTEL POLICY

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ADDITIONAL SERVICES & FEES

Bartenders and Cashiers

\$150 per Bartender for up to 4 hours of service.

\$125 per Cashier for up to 4 hours of service.

\$75 per hour for each additional hour

Action Station Attendants

\$175.00 per Attendant for up to 2 hours of service.

\$40 per hour for each additional hour

Small Meeting Labor Fee

\$100 fee per meal function for groups of 15 or less attendees

Cake Cutting Fee

\$5.00 Per Guest

directly with you to finalize the audio visual elements of your event.

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