



Banquet and Catering Menus

Breakfast

Prices are per guest, based on a 90 minute service, requires no minimum and includes Freshly Brewed Regular and Decaffeinated Coffee and a Selection of Specialty Hot Teas

Classic Continental | 22

Orange and Cranberry Juice
Seasonal Whole and Sliced Fruit | Berry Garnish
Assorted Freshly Baked Pastries, Muffins, Croissants | Preserves, Butter

The Executive Continental | 26

Orange and Cranberry Juice
Seasonal Whole and Sliced Fruit | Berry Garnish
Assorted Freshly Baked Pastries, Muffins, Croissants | Preserves, Butter

CHOICE OF TWO

Assorted NY Style Bagels | Whipped Butter, Regular and Flavored, Cream Cheeses
Assorted Breakfast Cereals | Whole and 2% Milk (*Oat, Almond and Soy Milk Available Upon Request*)
Individual Flavored Greek Yogurts
Assorted Granola, Fruit and Nut Bars

Breakfast Enhancements

Breakfast Sandwiches | 6 per Guest

Fresh Baked Croissant | Scrambled Egg, Ham, Cheddar
English Muffin | Fried Egg, Bacon, Swiss Cheese
Southwest Burrito | Scrambled Eggs, Cheddar Cheese, Sausage, Tomato, Onion, Peppers, Salsa
Egg White Wrap | Scrambled Egg Whites, Spinach, Feta, Roasted Tomato, Whole Wheat Tortilla

Fluffy Scrambled Eggs or Scrambled Egg Whites (GF) | 5
Choice of Hardwood Smoked Bacon or Pork Sausage Links (GF) | 7
Steel-Cut Oatmeal | Brown Sugar, Raisin, Mixed Nuts, Skim and 2% Milks | 6
Chilled Hard Boiled Eggs (GF, DF) | 24/Dozen
Smoothie Shooters | Banana Strawberry and Mixed Berry | 5

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Breakfast Buffet | 29

Require a Minimum of 20 Guests

Orange and Cranberry Juice
Sliced Seasonal Fruits | Berries Garnish
Assorted Freshly Baked Pastries, Muffins, Croissants | Preserves, Butter
Individual Flavored Greek Yogurts | Granola
Cage Free Scrambled Eggs

Choice of Two

Applewood Smoked Bacon
Pork Sausage Links
Turkey Sausage Patties
Chicken Apple Sausage | Add 3

Choice of One

Home Fried Potatoes
Hash Browns

Breakfast Table Enhancements

*Available in conjunction with any Breakfast
priced per Guest*

Choice of Brioche French Toast or Buttermilk Pancakes | *Served with Warm Maple Syrup, Whipped Butter* | Add 4
An Assortment of Breakfast Cereals | Bananas, Whole and 2% Milk (Soy, Oat and Almond Milk on Request) | Add 3

Avocado Toast Bar | 10

Fresh Crushed Avocado and Assorted Toasts
Toppings | Crumbled Feta Cheese, Cucumber, Grape Tomatoes, Pickled Red Onions, Roasted Red Pepper, Arugula,
Everything Bagel Spice
+ Smoked Salmon | Add 4

Banquet and Catering Menus

AM & PM Refreshments

Prices are per Guest and Carries No Minimum

Beverage Service

HOT BEVERAGES: Freshly Brewed Regular and Decaffeinated Coffee, Hot Cocoa (AM) and a Selection of Specialty Teas

COLD BEVERAGES: Coca-Cola's Collection of Soft Drinks and Bottled Water

ENHANCED BEVERAGES: The Cold Beverage Collection plus Three (3) Additional Items from the Enhanced Section Below

90 Minute Beverage Service

Hot Beverages | 6
Cold Beverages | 3
Enhanced Beverages | 5
Hot and Cold Beverages | 10
Hot and Enhanced Beverages | 12

1/2 Day Beverage Service

Based on four hours of service

Hot Beverages | 9
Cold Beverages | 5
Enhanced Beverages | 8
Hot and Cold Beverages | 14
Hot and Enhanced Beverages | 17

All Day Beverage Service

8 Hours Service

Refreshed Throughout the Day

Hot Beverages | 15
Cold Beverages | 8
Enhanced Beverages | 13
Hot and Cold Beverages | 23
Hot and Enhanced Beverages | 28

Enhanced Beverage

Please Select Three

+ Gatorade | G Zero
+ CELSIUS Energy Drinks
+ Starbucks® Frappuccino
+ Lipton Pure Leaf Iced Teas
+ Tropicana Fruit Juices
+ Red Bull Energy Drinks
+ Izze Carbonated Fruit Juices
+ Naked Brand Fruit Smoothies
+ San Benedetto Still and Sparkling Water

AM Boost

Based on 90 Minutes of Service

Price for up to 3 | 16

Price for up to 5 | 21

- Individual Bags of Trail Mix
- Assorted Granola, Fruit and Nut Bars
- Season's Picked Fresh Whole Fruit
- Sliced Seasonal Fruit and Berries
- Greek Yogurt | Granola and Berries
- Assorted Bagels | Plain and Flavored Cream Cheeses
- Assorted Breakfast Pastries and Croissants | Preserves and Butter
- Fruit and Brie Skewers
- Buttery Crumbly Coffee Cake
- Hard Boiled Eggs

PM Recharge

Based on 90 Minutes of Service

Price for up to 3 | 16

Price for up to 5 | 21

- Individual Bags of Potato Chips, Corn Chips, Pretzels
- Sliced Seasonal Fruit and Berries
- Assorted Granola, Fruit and Nut Bars
- Hummus | Toasted Pita Chips, Vegetables
- Decadent Chocolate Brownies and Blondies
- Assorted House Baked Cookies
- Crudité Display | Buttermilk Ranch and Blue Cheese Dips
- Tortilla Chips | Salsa, Guacamole
- Warm Bavarian Pretzels | Stone Ground Mustard and Yellow Mustard

Banquet and Catering Menus

Cold Lunch Tables

*Buffet Luncheons Require a Minimum of 12 Guests and Includes Iced Tea or Lemonade
Value Pricing is Available on the Indicated Day*

Simply Sandwiches | 37

Monday, Wednesday and Friday Preferred Price | 32

Mixed Greens Salad

Carrots, Cucumber, Tomato, Croutons, Choice of Dressing

Southern Style Potato Salad

Please Select Three Sandwiches

Grilled Chicken on Ciabatta | Roasted Red Peppers, Greens, Grilled Red Onion, Pesto Aioli

Ham and Swiss on Rye | Lettuce, Tomato, Dijon Mustard

Thin Sliced Roast Beef on Baguette | BBQ, Cheddar, Lettuce, Mayo

Vegetarian Wrap | Grilled Portobello Mushroom, Baby Spinach, Roasted Peppers, Hummus (V)

Classic Italian Submarine Sandwich | Genoa Salami, Ham, Pepperoni, Provolone, Lettuce, Tomato, Red Wine Vinaigrette

Caprese Wrap | Fresh Mozzarella, Tomatoes, Baby Spinach, Pesto, Fresh Basil, Balsamic Syrup (V)

Kettle Chips, Pickles Spears

Desserts

Chocolate Brownies
Assorted House Baked Cookies

From the Farmers Produce Stand | 37

Tuesday and Thursday Preferred Price | 32

Mediterranean Pasta Salad

Diced Red Onion, Bell Peppers, Olives, Feta Cheese, Herbed Vinaigrette (V)

Greens

Romaine Hearts, Mixed Greens, Baby Spinach

Toppings

Carrots, Grape Tomatoes, Red Onion, Cucumber, Peppers, Mushrooms, Sunflower Seeds, Parmesan Cheese, Blue Cheese Crumble, Smoked Bacon, Eggs, Housemade Croutons

Proteins

Select Two

Grilled Chicken, Sliced Flank Steak, Rock Shrimp

Dressings

Buttermilk Ranch and Caesar Dressings
Herb and Balsamic Vinaigrettes

Artisanal Rolls and Butter

Desserts

Assorted Dessert Bars
Mini Donuts

Banquet and Catering Menus

Hot Tables

*Buffet Luncheons Require a Minimum of 20 Guests and Includes Iced Tea
Value Pricing is Available on the Indicated Day*

Taste of Italy | 42

Monday and Thursday Preferred Price | 37

Classic Caesar Salad | Romaine Hearts, Shaved Parmesan, House Made Croutons, Creamy Caesar Dressing

Caprese Display | Arugula, Mozzarella, Beefsteak Tomatoes, Basil Chiffonade, Balsamic Vinaigrette

Italian Grilled Chicken | Roasted Tomatoes, Garlic Confit

Beef Meatballs | Penne Pasta, 3-Hour Marinara

Eggplant Parmesan | Mozzarella, Parmesan, Pomodoro Sauce (V)

Garlic and Rosemary Roasted Potatoes (V)

Seasonal Fresh Vegetables (VE)

Cheesy Garlic Bread

Tiramisu and Italian Cookies

La Cantina | 42

Tuesday and Friday Preferred Price | 37

Southwest Salad | Mixed Greens, Grape Tomatoes, Black Beans, Roasted Corn, Red Bell Pepper, Jicama, Croutons, Lime Yogurt Dressing

Nachos | Tortilla Chips, Jalapeno, Warm Queso, Guacamole

Fajitas

Warm Flour Tortilla and Hard Corn Taco Shells
+ Grilled Chicken and Taco Seasoned Ground Beef
+ Grilled Peppers and Onions, Salsa, Guacamole, Sour Cream, Shredded Cheese, Diced Tomato

Cheese Enchiladas | Red Sauce (V)

Fried Corn Nuggets

Spanish Style Yellow Rice

Brownies

Churros | Chocolate Sauce

BBQ Comfort | 42

Wednesday Preferred Price | 37

Garden Salad | Mixed Greens, Tomatoes, Cucumber, Carrots, Croutons, Ranch and Italian Dressing

Home-Style Potato Salad

Southern Fried Chicken

All Beef Hamburgers and Hot Dog | Buns, American Cheese, Sliced Onion and Tomato, Pickle Relish and Condiments

Baked Macaroni and Cheese | Spiral Pasta, Creamy Cheese Blend (V)

Corn on the Cob

Cornbread | Sweet Creamery Butter

Assorted Fruit Tarts

Banquet and Catering Menus

Boxed Lunch to Go | 28

Select Two Sandwiches

Dine in or Deconstructed Fee | Add 5

All Lunches Include the Following:

Individual Bag of Potato Chips
Seasonal Hand Picked Whole Fruit
Chocolate Chip Cookie

Choice of One

Housemade Potato Salad
Vegetable Pasta Salad

Sandwich Selection:

Grilled Chicken on Ciabatta | Roasted Red Peppers, Greens, Grilled Red Onion, Pesto Aioli

Ham and Swiss on Rye | Lettuce, Tomato, Dijon Mustard

Thin Sliced Roast Beef on Baguette | BBQ, Cheddar, Lettuce, Mayo

Vegetarian Wrap | Grilled Portobello Mushroom, Baby Spinach, Roasted Peppers, Hummus (V)

Classic Italian Submarine Sandwich | Genoa Salami, Ham, Pepperoni, Provolone, Lettuce, Tomato, Red Wine Vinaigrette

Caprese Wrap | Fresh Mozzarella, Tomatoes, Baby Spinach, Pesto, Fresh Basil, Balsamic Syrup (V)

Assorted Soft Drinks or Water | Add 3

Banquet and Catering Menus

Reception Tables

*Prices are Per Guest and Based on 60/up to 120 Minutes of Service
Requires a minimum of 25 guests*

Traditional Displays

Artisanal Cheese | 14/21

A Selection of Imported, Domestic Cheeses and Local Cheeses
Dried Fruits, Nuts, Fresh Berries, Preserves
Assorted Crackers, Crostini and Pita

Crudités | 10/15

Display of Crisp Garden Vegetables, Sliced Portobello and Olives
Buttermilk Ranch, Blue Cheese Dip, Creamy Hummus
Toasted Pita Chips and Crostini

Seasonal Fruit Table | 12/18

Assorted Hand Cut Melons, Fruits and Berries
Honey Yogurt Dip

Charcuterie | 18/27

Assortment of Cured Meats, Dried Sausages and Specialty Cheeses
House Made Pickled Vegetables, Marinated Artichoke Hearts, Stuffed Peppers, Olives
Dijon and Grain Mustards, Crostini and Naan

Chips & Dips | 12/18

House Fried Corn Tortilla Chips (V, GF)
Guacamole, Housemade Fire Roasted Salsa, Pico Del Gallo, Tomatillo Salsa
Queso Fresco (V, GF, D)

Mini Sliders | 21

*Select Three | One of Each Slider per Guest
Unless otherwise Specified, Served on Slider Rolls and Potato Chips*

Beef Burger | Tomato, Pickle, Cheese, Ketchup

Southern Fried Chicken | Pickle, Pimento Cheese

Pulled Pork | Southern Slaw, BBQ Sauce

Impossible Burger | Peppers, Onions, Herb Aioli (VE, V)

Maryland Style Crab Cake | Remoulade, Brioche Bun | Add 6

Banquet and Catering Menus

Passed Hors d'oeuvres

Priced per Item | Minimum Order 25 Pieces per item | One server per 50 Guests

Chilled Specialties

Priced Per Item | 5 each

Deviled Egg | Rock Shrimp
Tomato Bruschetta | Parmesan Crostini (V)
Caprese Skewer | Ciliegine, Tomato, Basil Pesto (V)
Smoked Salmon | Dark Rye, Dill Cream

Priced Per Item | 6 each

Chilled Jumbo Shrimp | Horseradish Cocktail Sauce

Hot Specialties

Priced Per Item | 6 each

Vegetable Spring Rolls | Sweet Chili Sauce (V, VE)
All-Beef Cocktail Franks en Croute | Dijon Mustard
Buffalo Style Chicken Wings | Blue Cheese Dip
Chicken Tenders | Honey Mustard Dip
Deep Fried Ravioli | Marinara Dipping Sauce
Spanakopita (V)
Veggie Pot Stickers | Sweet Chili Sauce (V)
BBQ or Swedish Meatballs

Priced Per Item | 7 each

Mini Beef Wellingtons
Bacon Wrapped Scallops
Coconut Shrimp | Thai Ginger Dip

Reception Packages

Passed Hors D'oeuvres | Minimum 30 Guests

4 Pieces per guest: | 24 per guest (Select 2 Cold and 2 Hot)
6 Pieces per guest: | 34 per guest (Select 3 Cold and 3 Hot)
8 Pieces per guest: | 44 per guest (Select 4 Cold and 4 Hot)

Banquet and Catering Menus

Designer Dinner Table | 47

Prices are based on 60 Minutes of Service

Includes Chef's Choice of Seasonal Vegetable and Starch, Rolls and Butter

A Minimum of 20 Guests is required

Select Two Starters

Classic Caesar Salad | Romaine Hearts, Shaved Parmesan, House Made Croutons, Creamy Caesar Dressing
Chopped Salad | Romaine, Smoked Bacon, Tomatoes, Chopped Egg, Blue Cheese Crumble, Ranch and Italian Dressing
Caprese Salad | Arugula, Ciliegine, Grape Tomatoes, Basil Chiffonade, Balsamic Vinaigrette
Home-Style Potato Salad

Select Three Entrees

Southern Fried Chicken

Italian Grilled Chicken | Roasted Tomatoes, Garlic Confit

Parmesan Crusted Boneless Breast of Chicken | Roasted Garlic Tomato Sauce

Chile-Rubbed Slow Roasted Pork Loin | Poblano and Sweet Corn Relish, Pan Jus

Grilled Flank Steak | Balsamic Glaze, Fresh Herbs, Tomato Confit | Add 4

Beef Meatballs | Penne Pasta, 3-Hour Marinara

Roasted Fresh Catch | Pineapple Mango Relish, Grilled Lemon

Grilled Salmon Puttanesca | Chopped Tomatoes, Olives, Capers

Baked Ziti | Roasted Garlic Tomato Sauce, Mozzarella and Shaved Parmesan (V)

Baked Macaroni and Cheese | Spiral Pasta, Creamy Cheese Blend (V)

Eggplant Parmesan (V) | Mozzarella, Parmesan, Pomodoro Sauce

Chef's Selection of Desserts

Banquet and Catering Menus

Beverage

Bartender Fees: Flat \$150 per bartender per Bar

Staffing: One Bar Required For Every 100 Guests

Traditional Brands

Spirits | Svedka Vodka, New Amsterdam Stratusphere, Bacardi Superior, Lunazul Blanco Tequila, Jim Beam, Dewar's White Label, Bols Triple Sec, Martini & Rossi Dry & Sweet

Wine | Silver Gate Chardonnay, Cabernet Sauvignon, Veuve du Vernay Brut

Beer | Please Select Five | Bud Light, Coors Light, Corona, Michelob Ultra, Samuel Adams, Blue Moon Belgian White, Modelo Especial, Athletic Brewing NA, Lagunitas IPA, High Noon Hard Seltzer

Traditional Bars

Package Bar | Priced Per Hour

First Hour	18
Additional Hours	11

Hosted Bar | Priced Per Drink

Mixed Drinks	10
Premium Drink	13
Craft Beer	8
Imported Beer	8
Domestic Beer	7
Wine by the Glass	9
Soft Drinks and Water	5

Cash Bar | Priced Per Drink

Includes Service Charge and Tax

Mixed Drinks	13
Premium Drink	20
Craft Beer	11
Imported Beer	11
Domestic Beer	9
Wine by the Glass	12
Soft Drinks and Water	7

BEER AND WINE BAR

Priced per Person

First Hour | 17

Additional Hours | 8

Premium Upgrade

Select Any Three (3) Spirit Brands listed below to Include on your Upgraded bar. Your Bar will also include all Traditional Spirits, Beers and Wine. Add \$3.00 to the Cocktail Price | Add \$3.00 to Each Package Bar Hour

Vodka | Tito's Handmade, Wheatley, Absolut, Grey Goose, Ketel One, Absolut Mandrin, Absolut Citron, Ketel One Botanicals, Crop Organic Cucumber Vodka

Gin | Tanqueray London Dry, Aviation, Bombay Sapphire, Fords, Gray Whale, Hendrick's

Rum | Captain Morgan Spiced, Don Q Cristal, Malibu, Ten to One Caribbean White

Tequila and Mezcal | Patrón Silver, Patrón Reposado, Patrón Añejo, Casamigos Blanco, Corazon Blanco, Don Julio Silver, Espolon Blanco, Herradura Reposado, Mijenta Blanco, Siete Leguas, Del Maguey Vida Mezcal, Illegal Joven Mezcal

Bourbon, Whiskey, Rye | Angel's Envy, Basil Hayden, Bulleit, Buffalo Trace, Crown Royal 12 Year, Garrison Brothers Small Batch, High West Bourbon, Jack Daniel's Tennessee, Knob Creek 9 Year, Maker's Mark, Jameson Irish, Woodford Reserve, Michter's Small Batch Bourbon, Michter's Single Barrel Rye, Bulleit Rye, Rittenhouse Rye

Scotch and Cognac | Johnnie Walker Black, Monkey Shoulder, The Glenfiddich 12 Year, The Glenlivet 12 Year, Hennessy VS Black

Cordials | Campari, Bailey's Irish Cream, Chambord, Cointreau, Fireball, Grand Marnier, Disaronno, Grand Marnier, Kahlua, St. Germaine

Banquet and Catering Menus

Day Meeting Package Inclusions

The Day Meeting Package provides all the critical elements of a Total Meeting Experience. These elements include: All-Day Food and Beverage Meeting Space Technology and Meeting Support Services The items below are an example of the variety and quantity that can be expected. Your Conference Planning Manager can provide menu details for the day of your meeting.

All-Day Food & Beverage

Continuous Service

- Freshly Brewed Coffee and Decaffeinated Coffee Hot Cocoa and A Selection Specialty Teas
- Assorted Pepsi Coke Soft Drinks and Bottled Still and Water
- Seasonal Hand Picked Fruit

Continental Breakfast

- Assorted Iced Juices
- Sliced Melons Seasonal Fruits and Berries
- An Assortment of Breakfast Cereals | Bananas 2% and Skim Milk
- Individual Fruit and Plain Yogurts
- New York Style Bagels | Flavored and Regular Cream Cheese
- Freshly Baked Morning Pastries with Fruit Preserves and Butter

Lunch: Menu Driven or Buffet Based on Group Size

Afternoon Break

- Assorted Bite Sized Candies
- Assortment of House Made Cookies
- Crudit  and Dips Display

Technology Support Services

- (1) LCD Projector with Appropriate Screen
- (1) Easel Flipcharts Assorted Markers and Pads
- (1) Wireless High Speed Internet Access Connection
- (3) Power Strips with extension cords

Meeting Support Services

- Dedicated Executive Meeting Manager on Site
- General Session Meeting Room (Breakouts Subject to Rental Charges)
- Complimentary Storage of Materials up to 5 Standard Boxes
- Up To 150 B/W Complimentary Copies
- Complimentary Storage of Materials up to 5 Standard Boxes
- NO EVENT FEE

Please speak to your Sales or Event Manager for Pricing