

 *Refreshments* 

# Refreshment Breaks

## Beverages

|   |         |
|---|---------|
| Fresh-Brewed Coffee, Decaffeinated Coffee and Assorted Teas.....              | \$1.75  |
| <i>Mid-morning refresh</i> .....  | \$.95   |
| <i>Coffee by the gallon</i> .....   | \$30.00 |
| <i>Deluxe coffee service "Seattle's Best" (per person — minimum 30)</i> ..... | \$3.25  |
| Assorted Juices   |         |
| <i>Per person</i> .....   | \$1.95  |
| <i>Per 10-oz. bottle</i> .....  | \$2.25  |
| Iced Tea .....  | \$1.75  |
| <i>Mid-afternoon Refresh</i> .....  | \$.75   |
| Assorted Soft Drinks.....   | \$1.25  |
| Bottled Spring Water.....   | \$1.25  |

## Patissier

|   |              |
|---|--------------|
| Assorted Muffins .....  | \$14.00/doz. |
| Assorted Danish .....   | \$20.00/doz. |
| Assorted Donuts.....  | \$16.00/doz. |
| Panera Bread® Bagels w/ Blended Cream Cheese (minimum 1 dozen)..... | \$30.00/doz. |
| Assorted Bagels w/ Cream Cheese.....                                | \$18.00/doz. |
| Croissants .....  | \$20.00/doz. |
| Cinnamon Rolls.....   | \$18.00/doz. |
| Fresh Baked Cookies.....  | \$14.00/doz. |
| Assorted Brownies.....  | \$18.00/doz. |
| Mini Sugar Dusted Cream Puffs.....                                  | \$16.00/doz. |
| Mini Chocolate Covered Éclairs.....                                 | \$18.00/doz. |
| Assorted Dessert Bars.....  | \$28.00/doz. |

## Snacks

|                                |                   |                         |                   |
|--------------------------------|-------------------|-------------------------|-------------------|
| Potato Chips or Pretzels ..... | \$5.50 per lb.    | Mixed Nuts .....        | \$10.00 per lb.   |
| Tortilla Chips & Salsa .....   | \$7.50 per lb.    | Popcorn .....           | \$5.50 per lb.    |
| Whole Fruit Bowl.....          | \$1.95 per person | Sliced Fruit Tray ..... | \$3.00 per person |



# Refreshment Breaks

## All Day Break

\$9.95 per person

**Pre-Meeting Break:** Includes freshly brewed coffee and decaffeinated coffee, herbal teas, assorted juices, bottled water and assorted sodas. Also includes your choice of three items from the following:

Assorted Muffins  
Assorted Danish  
Assorted Bagels w/Cream Cheese

Croissants  
Sugar Dusted Cream Puffs  
Fresh Sliced Melons & Berries

**Mid-Morning Refresh:** All beverages are refreshed.

**Afternoon Break:** All beverages are refreshed. Juices are replaced with iced tea, and includes your choice of two of the following items:

Fresh Baked Cookies  
Sliced Melons & Berries  
Assorted Brownies  
Chocolate Covered Éclairs

Assorted Dessert Bars  
Whole Fruit Bowl  
Potato Chips w/Ranch Dip  
Pretzels w/Honey

Mustard Dip  
Fresh Vegetable Crudit e  
Tortilla Chips and Salsa

## Themed Breaks

Cost shown is per person. Minimum 25 persons.

- Afternoon Munchies** ..... \$4.95  
*Chips and pretzels with dip, freshly baked cookies and assorted soft drinks.*
- Mid-Day Pick-Me-Up** ..... \$6.25  
*Assorted finger sandwiches, fresh vegetable tray with dip, potato chips and dip, bottled water and assorted sodas.*
- Sweet Tooth** ..... \$6.50  
*Assorted candy bars, freshly baked cookies, coffee cake, coffee and assorted cold beverages.*
- Ball Park Break** ..... \$6.75  
*Pastry wrapped cocktail franks with honey mustard dip, popcorn, freshly baked cookies, sliced melons and berries, coffee, tea, decaf, bottled water and assorted sodas.*
- Grid Iron** ..... \$8.95  
*Assorted finger sandwiches, smoked chicken Quesadillas, tortilla chips and salsa, vegetable crudite, assorted brownies, coffee, tea, decaf, bottled water and assorted sodas.*
- Chalee** ..... \$9.25  
*Lobster Newburg puffs, Mushroom Wellington, assorted mini desserts (fried cheesecake, brownies and chocolate chip cookie dough), sliced melons and berries, hot chocolate and warm apple cider, coffee, tea, decaf, bottled water and assorted sodas.*

# *Day Meeting Package (DMP)*

(Contact hotel for pricing)

## **Includes:**

- Morning pastries, afternoon snacks and continuous beverage service\*
- Meeting Room Rental
- Bountiful Hot Luncheon Buffet\*
- Audio-visual Equipment
  - LCD Projector (for groups of 50 or more)
  - High Speed Internet Access
  - TV/VCR/DVD Player
  - Overhead Projector
  - Projection Screen
  - Flipchart
  - Wireless or Handheld Microphone
  
- *Banquet Service Charge is included in pricing*

*\*All food and beverage items are chef's choice.*

*Full day and half day options available*

 *Breakfast* 

# Breakfast

## Buffets

|   |        |
|---|--------|
| <b>Continental</b> .....  | \$5.25 |
| <i>Assorted juices, Danish and bagels, fresh sliced fruit. Coffee, tea, and decaf.</i>  |        |
| <b>Conference Buffet</b> .....  | \$5.50 |
| <i>Assorted juices, muffins, bagels, Danish and coffee cakes, accompanied with butters, cream cheese, and preserves. Fresh-brewed coffee, tea, and decaf.</i>   |        |
| <b>Add fresh-sliced melons</b> .....  | \$1.50 |
| <b>Baker's Basket</b> .....   | \$5.25 |
| <i>An assortment of muffins, Danish pastries, croissants, bagels, and coffee cakes with butters, cream cheese, and preserves accompanied with coffee, tea, and decaf.</i>   |        |
| <b>Add assorted juices</b> .....  | \$1.50 |
| <b>Happy Valley Buffet</b> (minimum 25 guests) .....  | \$7.25 |
| <i>Assorted juices, assorted Danish pastries and muffins; traditional and western scrambled eggs; French toast; (choice of one) bacon, sausage, or ham; diced potatoes; and buttermilk biscuits. Accompanied with coffee, tea, and decaf. (Add \$1.00 each additional meat.)</i>  |        |
| <b>Farmer's Buffet</b> (minimum 25 guests) .....  | \$8.95 |
| <i>Assorted juices, assorted pastries and muffins; western style or traditional scrambled eggs; (choice of one) creamed chipped beef, bacon, sausage, or ham; diced potatoes; pancakes (choice of two: buttermilk, blueberry, banana, chocolate chip); buttermilk biscuits; and fresh whole fruit bowl. Accompanied with coffee, tea, and decaf. (Add \$1.00 each additional meat.)</i> |        |
| <b>Healthy Start</b> .....  | \$6.95 |
| <i>Assorted juices, assorted cereals with berries, assorted yogurt, fresh-sliced fruits, and assorted muffins and bagels. Accompanied with coffee, tea, and decaf.</i>  |        |
| <b>Add omelette station to any buffet</b> .....   | \$4.00 |

## À la Carte Selections

|   |        |
|---|--------|
| <b>All-American Breakfast</b> .....   | \$7.25 |
| <i>Two fluffy scrambled eggs, home-fried potatoes, choice of bacon or sausage, and toast. Accompanied with chilled juice, coffee, tea, and decaf.</i> |        |
| <b>The Griddle</b> .....  | \$6.95 |
| <i>Choice of pancakes or French toast with choice of bacon, sausage, or ham. Accompanied with chilled juice, coffee, tea, or decaf.</i>               |        |
| <b>A Good Start</b> .....   | \$6.95 |
| <i>Fresh fruit compote accompanied with a yogurt-granola parfait. Served with orange juice, coffee, tea, or decaf.</i>                                |        |



 *Brunch* 

# Brunch

Happy Valley Brunch .....\$15.95

Tossed Greens Salad  
*with garden vegetables and assorted dressing*  
Fresh Diced Fruit Compote  
Chef's Pasta Salad  
Fresh Baked Rolls and Breads  
Traditional or Western Style Scrambled Eggs  
Bacon and Sausage  
Pancakes with Fruit Toppings and Warm Maple Syrup  
Herb Roasted Red Bliss Potatoes  
Fresh Steamed Vegetable Medley  
Assorted Breakfast Pastries  
Chilled Juices  
Coffee, Tea, and Decaffeinated Coffee

Carving Station  
*Choice of one*

Baked Virginia Ham with Honey-Raisin Glaze  
Top Round of Beef with Pan Gravy and Horseradish  
Herb Roasted Breast of Turkey  
*Add \$3.50 for second carving option.*

*Add \$4.00 for omelette station.*



# Brunch

South Atherton Brunch .....\$23.95

Display of Cheeses, Sliced Melons and Berries, and Vegetable Crudités

Tossed Greens Salad

Waldorf Salad

Caesar Salad

Scrambled Eggs

Bacon and Sausage

Grand Marnier French Toast

Herb Roasted Red Bliss Potatoes

Pasta Prima Vera with Creamy Alfredo Sauce

Chef's Choice Vegetables

Assorted Breakfast Pastries

Assorted Chilled Juices

Coffee, Tea and Decaffeinated Coffee

Made-to-order Omelette Station

Carving Station

*Choice of one*

Baked Virginia Ham with Honey-Raisin Glaze

Top Round of Beef with Pan Gravy and Horseradish

Herb Roasted Breast of Turkey

Roast Pork Loin with Apple Chutney

*Add \$3.50 for second carving option.*

Chef's Dessert Display



 *Lunch* 

# Luncheon Entrées

## Poultry

- Stuffed Chicken Breast** ..... \$11.50  
*Boneless breast of chicken filled with country bread stuffing, accompanied with sauce supreme.*
- Split Cornish Rock Hen** ..... \$13.25  
*Roasted with wild mushroom stuffing.*
- Chicken Chasseur** ..... \$12.50  
*Sautéed breast of chicken with a light wine and mushroom sauce.*
- Herb Roasted Breast of Turkey** ..... \$11.95  
*Accompanied with giblet gravy and country dressing.*
- Chicken Cordon Bleu** ..... \$13.25  
*Lightly breaded and filled with sliced ham and Swiss cheese.*

## Beef and Pork

- London Broil** ..... \$13.95  
*Seared medium-rare and accompanied with a rich Hunter mushroom sauce.*
- Culotte Steak** ..... \$14.95  
*6-oz. tender grilled beef steak with Jack Daniels glaze.*
- Roast Pork Roulade** ..... \$13.95  
*Pork loin rubbed with our five-spice blend, filled with a mushroom, bell pepper, and caramelized onion medley, and finished with a brandy sauce.*
- Tuscan Pork Tenderloin** ..... \$14.95  
*Marinated with rosemary, sage and oregano and finished with red wine reduction.*
- Filet Mignon** ..... \$19.95  
*6-oz. filet wrapped with apple smoked bacon.*

# Luncheon Entrées

## Seafood

### Crab Cakes

*Lump crab meat with a hint of pepper and onion accompanied with tartar sauce.*

One 6-oz. cake .....\$11.95  
Two 5-oz. cakes.....\$18.95

**Fillet of Salmon** .....\$14.95

*Fillet enhanced with mango beurre blanc.*

**Flounder Francaise** .....\$16.95

*Lightly battered fillet of flounder with sun-dried tomato vinaigrette.*

**Baked Cod** .....\$12.95

*Enhanced with white wine and topped with fruit salsa.*

**Mahi Mahi** .....\$14.95

*Oven prepared and topped with pineapple chutney.*

## Pastas

**Penne Pomodoro** .....\$10.95

*Penne pasta enhanced with sun-dried tomatoes and basil, tossed with our pomodoro sauce.*

**Prima Vera** .....\$10.50

*Fettuccini tossed with a vegetable medley and creamy alfredo. Add chicken for \$3.00.*

**Gardener's Pasta** .....\$10.50

*Linguini tossed with fresh garden vegetables and herb-infused oil.*

**Shrimp and Sausage Creole** .....\$13.95

*Fettucini tossed with tiger shrimp, andouille sausage, and spicy Creole sauce.*

**Cheese Tortellini** .....\$11.95

*Tossed with marinara. Add chicken for \$3.00.*

# Luncheon Accompaniments

All luncheon entrees excluding pastas, include choice of accompaniments from below, bread service, coffee, decaf, tea, and iced tea. Pasta selections include choice of soup or salad, bread service, dessert selection, and beverage service.

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## Soups and Salads

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- Choice of one:** Soup Du Jour  
Tossed Greens Salad with Assorted Dressings  
Caesar Salad  
Fresh Diced Fruit Medley  
Greek Pasta Salad  
Spinach Salad with Walnuts and Bleu Cheese Crumbles (add \$0.50)

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## Sides

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- Choice of one:** Rice Pilaf  
Twice Baked Gorgonzola Potato  
Creamy Risotto  
Baked Potato  
Herb Roasted Red Potatoes  
Mashed Red Skin Potatoes with Garlic

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## Vegetables

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- Choice of one:** Green Beans with Toasted Almonds  
Honey Glazed Baby Carrots  
Fresh Steamed Broccoli Florets  
Sweet Corn Kernels with Butter  
Chef's Vegetable Medley

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## Desserts

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- Choice of one:** Chocolate Cake  
Carrot Cake  
Red Velvet Cake  
Lemon Layer Cake  
Fresh Baked Fruit Pie  
Chocolate Mousse  
Vanilla Ice Cream with Chocolate Sauce

### *Deluxe selections*

- Berry Tart (add \$1.00)  
Cheesecake with Blueberry topping (add \$1.00)  
Lemon-Blueberry Tart (add \$2.00)  
Peanut Butter Pie (add \$2.00)  
Pecan Bourbon Pie (add \$2.00)  
Key Lime Pie (add \$2.00)  
Cherry Amaretto Cheesecake (add \$2.00)  
Cannolis (add \$2.00)

# Luncheon Entrées

## Sandwiches and Wraps

- That's a Wrap** ..... \$6.95  
*Your choice of tuna or chicken salad layered into a soft honey-wheat tortilla wrap with lettuce, tomato and onion.*
- Chicken Caesar Wrap** ..... \$7.25  
*Breaded chicken tenders, crisp romaine, and Caesar dressing wrapped into a soft honey-wheat tortilla.*
- Charbroiled Burger** ..... \$6.95  
*8-oz. certified angus beef patty on a Kaiser roll with lettuce, tomato, and sliced onion.*
- Grilled Chicken Sandwich** ..... \$6.95  
*Boneless breast of chicken topped with caramelized onion and Swiss cheese, served on a Kaiser roll with lettuce and tomato.*
- Crab Cake Sandwich** ..... \$9.95  
*Served on an English muffin with lettuce, tomato, onion, and red pepper aioli.*
- Prime Rib Sandwich** ..... \$7.25  
*Thin-sliced prime rib of beef layered on sourdough toast with lettuce, caramelized onion, and a side of creamy horseradish spread.*
- Deli Stacker** ..... \$6.95  
*Genoa salami, ham, and turkey with Swiss cheese, onions, lettuce, and tomato on a hoagie roll.*
- Turkey Club** ..... \$6.75  
*Honey-smoked breast of turkey layered with crisp lettuce, garden fresh tomato, bacon strips, and mayonnaise.*

*Add soup to any sandwich for \$1.25.*

*Add dessert to any entrée sandwich or wrap for \$3.00.*

*All sandwiches served with potato chips, cole slaw, and pickle spear and accompanied with fresh-brewed coffee, decaffeinated coffee, tea and iced tea.*

# Luncheon Entrées

## Entrée Salads

- Chef Salad** ..... \$7.95  
*Crisp tossed greens and garden vegetables topped with julienne turkey and ham, feathered cheddar and jack cheeses, and hard-cooked egg.*
- Grilled Chicken Salad** ..... \$7.95  
*Crisp lettuce and greens with fresh garden vegetables, topped off with grilled breast of chicken.*
- Spinach and Apple Salad with Hazelnut Dressing** ..... \$7.95  
*Fresh baby spinach tossed with thin-sliced apples, bacon pieces, hard-cooked egg, walnuts, and bleu cheese crumbles.*
- Steak Salad Au Poivre** ..... \$8.95  
*Peppered beef steak finished with brandy and sliced onto garden greens and vegetables.*
- Portabella & Asparagus Salad** ..... \$7.95  
*Marinated portabella mushrooms and asparagus lightly grilled and tossed with fresh greens and vegetables.*

*Add soup to any salad for \$1.25.  
Add dessert to any entrée salad for \$3.00.*

*All salads accompanied with bread service, fresh-brewed coffee, decaffeinated coffee, tea and iced tea.*

- Boxed Lunch** ..... \$8.50  
*Choice of:*
- *Ham & cheddar sandwich on white bread.*
  - *Turkey hoagie — sliced breast of turkey with lettuce, tomato, onion, and swiss cheese.*
  - *Roast beef sandwich on kaiser roll with lettuce and tomato.*
  - *Vegan pita — Romaine lettuce, diced tomato, mushrooms, onions, shredded carrots, and red pepper coulis in a pita pocket*

*All boxed lunches include potato chips, apple, chocolate chip cookies, and cold beverage.*



# Luncheon Buffets

**Deli Buffet** (minimum 20 people) ..... \$12.95

Soup du Jour  
Tossed Green Salad  
Choice of two: Macaroni, Potato Salad, Pasta Salad, Fresh Fruit Bowl  
Fresh Sliced Deli Platter with Roast Beef, Honey Smoked Breast of Turkey, Ham, Chicken  
and Tuna Salad Sandwich Spreads.  
Crisp Lettuce, Tomato, Onion, Pickles, and Sliced Cheeses.  
Assorted Rolls and Breads  
Potato Chips and Tortilla Chips  
Brownies and Cookies  
Coffee, Tea, Decaffeinated Coffee, Iced Tea

**Express Deli Buffet** (minimum 15 people) ..... \$9.95

Macaroni or Pasta Salad  
Cole Slaw  
Deli Platter with Roast Beef, Turkey, Ham  
Tuna Salad Sandwich Spread  
Assorted Rolls and Breads  
Crisp Lettuce, Tomato, Onion, and Sliced Cheeses  
Potato Chips  
Fresh Baked Cookies  
Coffee, Tea, Decaffeinated Coffee, Iced Tea

**Italian Buffet** (minimum 25 people) ..... \$12.95

Minestrone Soup  
Choice of Tossed Greens or Caesar Salad  
Three Cheese Baked Ziti  
Traditional or Vegetarian Lasagna  
Pasta Prima Vera  
Sautéed Zucchini  
Garlic Bread  
Chef's Dessert Display  
Coffee, Tea, Decaffeinated Coffee, Iced Tea

# Luncheon Buffets

**Tailgate Buffet** (minimum 25 people) ..... \$13.95

- Tossed Salad
- Potato or Macaroni Salad
- Pasta Salad
- Fresh Sliced Seasonal Fruits and Melons
- Charbroiled Hamburgers
- Hot Dogs
- BBQ Breast of Chicken
- Assorted Sandwich Rolls
- Lettuce, Tomato, Onion, Pickles, and Sliced Cheeses
- Potato Chips and Tortilla Chips
- Chef's Dessert Display
- Coffee, Tea, Decaffeinated Coffee, Iced Tea

**Happy Valley Buffet** (minimum 25 people) ..... \$15.95

- Tossed Green or Caesar Salad
- Potato and Macaroni Salad
- Fresh Vegetable Medley
- Roasted Red Potatoes or Rice Pilaf
- Choice Of Two Entrées:
  - Herb Baked Chicken
  - Traditional Lasagna
  - Vegetarian Lasagna
- Three Cheese Baked Ziti
- Baked Cod Beurre Blanc
- Chicken Chasseur
- Beef Stir Fry with Rice
- Mojo Pork Loin
- Assorted Bread Service
- Chef's Dessert Display
- Coffee, Tea, Decaffeinated Coffee, Iced Tea



# Luncheon Buffets

**The Grill Buffet** (minimum 25 people) ..... \$12.95

*With choice of chicken or beef. With both chicken and beef add \$2.00.*

Tossed Salad

Potato Salad and Pasta Salad

Potato Chips and Tortilla Chips

Build Your Own Sandwich with:

Tender Chipped Beef Steak or Chopped Chicken Breast

Italian Rope Sausage

Medley of Grilled Peppers, Onions, and Mushrooms

Shredded Pepperjack and Cheddar Cheeses

Chopped Lettuce and Tomato

Warm Marinara Sauce

Fresh Submarine Rolls

Chef's Dessert Display

Coffee, Tea, Decaffeinated Coffee, Iced Tea

**The Southwest Buffet** (minimum 25 people) ..... \$13.95

Tossed Greens Salad and Potato Salad

Spicy Beef Chili

Spiced Strips of Chicken and Beef Accompanied with Soft Tortilla Shells

Accompanied with Sour Cream and Salsa

Pulled BBQ Pork with Sandwich Rolls

Tortilla Chips

Chopped Lettuce, Shredded Cheeses, Onion, and Tomato

Southwest Corn Medley

Chef's Dessert Display

Coffee, Tea, Decaffeinated Coffee, Iced Tea



 *Dinner* 

## Dinner Entrées

### Beef, Pork and Lamb

|  |         |
|--|---------|
| <b>New York Strip Steak</b> .....                              | \$21.95 |
| <i>12-oz. center cut with wild mushroom demi glace.</i>        |         |
| <b>Mojo Pork Loin with Apple Cider Butter Sauce</b> .....      | \$17.95 |
| <i>Caribbean spiced pork loin with sweet butter sauce.</i>     |         |
| <b>Filet Mignon</b> .....                                      | \$25.95 |
| <i>8-oz. center cut filet wrapped with apple smoked bacon.</i> |         |
| <b>Veal Picatta</b> .....                                      | \$19.95 |
| <i>Finished with lemon caper sauce.</i>                        |         |
| <b>Rack of Lamb</b> .....                                      | \$21.95 |
| <i>Seared to medium rare and finished with pinot noir.</i>     |         |
| <b>Stuffed Pork Chop</b> .....                                 | \$22.95 |
| <i>Filled with apple walnut stuffing.</i>                      |         |
| <b>Prime Rib of Beef</b> .....                                 | \$22.95 |
| <i>Slow roasted and served with garlic au jus.</i>             |         |
| <b>London Broil</b> .....                                      | \$17.95 |
| <i>Served with hunter mushroom sauce.</i>                      |         |

### Seafood

|   |         |
|---|---------|
| <b>Fillet of Salmon</b> .....   | \$18.95 |
| <i>Grilled fillet on a bed of baby spinach with mango beurre blanc.</i> |         |
| <b>Sea Bass</b> .....   | \$25.95 |
| <i>Topped with macadamia nut crust.</i>                                 |         |
| <b>Stuffed Fillet of Flounder</b> .....                                 | \$22.95 |
| <i>Filled with crab meat stuffing.</i>                                  |         |
| <b>Grilled Mahi Mahi</b> .....  | \$16.95 |
| <i>Topped with fresh fruit salsa.</i>                                   |         |
| <b>Key West Shrimp Skewers</b> .....                                    | \$20.95 |
| <i>Marinated with spicy citrus and grilled with summer vegetables.</i>  |         |
| <b>Crab Cakes</b> .....   | \$23.95 |
| <i>Two of the "best-in-town" cakes.</i>                                 |         |

# Dinner Entrées

## Poultry

|   |         |
|---|---------|
| <b>Chicken Cordon Bleu</b> .....  | \$17.95 |
| <i>Filled with ham and swiss, baked with herbed bread crust.</i>          |         |
| <b>Chicken Marsala</b> .....  | \$16.95 |
| <i>Sautéed chicken breast with mushroom-marsala sauce.</i>                |         |
| <b>Cornish Rock Hen</b> .....   | \$18.95 |
| <i>Herb roasted and filled with corn bread stuffing.</i>                  |         |
| <b>Pan Seared Duck Breast</b> .....                                       | \$22.95 |
| <i>With a mildly sweet black currant sauce.</i>                           |         |
| <b>Stuffed Chicken Breast</b> .....                                       | \$16.95 |
| <i>Filled with herbed bread stuffing and finished with sauce supreme.</i> |         |
| <b>Chipotle Chicken</b> .....   | \$17.95 |
| <i>Grilled boneless breast of chicken with southwest marinade.</i>        |         |

## Pastas

|   |         |
|---|---------|
| <b>Prima Vera</b> .....   | \$13.50 |
| <i>Fettuccini tossed with a vegetable medley and creamy alfredo. Add chicken for \$3.00.</i>                |         |
| <b>Gardener's Pasta</b> .....   | \$13.50 |
| <i>Linguini tossed with fresh garden vegetables and herb-infused oil.</i>                                   |         |
| <b>Cheese Tortellini</b> .....  | \$13.95 |
| <i>Tossed with marinara and topped with shredded parmesan.</i>  |         |
| <b>Penne Pasta</b> .....  | \$14.95 |
| <i>Tossed with red pepper coulis, prosciutto and roasted butternut squash, topped with grated pecorino.</i> |         |
| <b>Shrimp Scampi</b> .....  | \$17.95 |
| <i>Succulent shrimp and linguini pasta tossed with our garlic wine sauce.</i>                               |         |
| <b>Tomato and Beef Ragù</b> .....   | \$13.50 |
| <i>Herbed tomato sauce and ground beef with rigatoni pasta.</i>   |         |

*Pasta selections accompanied with choice of appetizer, salad, bread service, dessert and beverage service.*

# Dinner Accompaniments

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## Appetizers

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- Choice of one:** Soup du Jour  
Fresh-diced Fruit Medley  
Traditional Shrimp Cocktail (\$4.00 per person)  
Mini Crab Cakes (\$4.00 per person)  
*with red pepper aioli and chive oil*  
Mushroom Ravioli (\$4.00 per person)  
*with warm tomato cream sauce*  
Shrimp Margarita (\$3.00 per person)  
*medley of diced chilled shrimp with lively fruits and cilantro lime vinaigrette*

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## Salads

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- Choice of one:** Tossed Greens Salad with Assorted Dressings  
Caesar Salad  
Greek Pasta Salad  
Spinach Salad with Walnuts & Bleu Cheese Crumbles

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## Sides

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- Choice of one:** Rice Pilaf  
Twice Baked Gorgonzola Potato  
Creamy Herb Risotto  
Baked Potato  
Herb Roasted Red Potatoes  
Mashed Red Skin Potatoes with Garlic

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## Vegetables

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- Choice of one:** Green Beans with Toasted Almonds  
Honey-glazed Baby Carrots  
Sautéed Zucchini  
Fresh Steamed Broccoli Florets  
Sweet Corn Kernels with Butter  
Chef's Vegetable Medley

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## Desserts

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- Choice of one:** Chocolate Cake  
Carrot Cake  
Red Velvet Cake  
Lemon Layer Cake  
Fresh Baked Fruit Pie  
Chocolate Mousse  
Vanilla Ice Cream with Chocolate Sauce

### ***Deluxe selections***

- Berry Tart (add \$1.00)  
Cheesecake with Blueberry Topping (add \$1.00)  
Lemon – Blueberry Tart (add \$2.00)  
Peanut Butter Pie (add \$2.00)  
Pecan Bourbon Pie (add \$2.00)  
Key Lime Pie (add \$2.00)  
Cappuccino Silk Pie (add \$2.00)  
Cherry Amaretto Cheesecake (add \$2.00)  
Cannolis (add \$2.00)



# Dinner Buffets

**Pasta Buffet** (minimum 25 people) ..... \$16.95

Tossed Green Salad and Caesar Salad  
Garlic Bread and Assorted Rolls

**Choice of three:**

Traditional Lasagna  
Vegetarian Lasagna  
Cheese Tortellini with Marinara  
Three-cheese Baked Ziti  
Cajun-spiced Pasta with Andouille and Chicken  
Chicken Cacciatore  
Southwestern Beef Tips tossed with Fettucini  
Penne Pasta with Roasted Butternut Squash, Prosciutto, and Peppers  
Pasta Prima Vera with Creamy Alfredo

Sautéed Zucchini  
Green Beans with Wild Mushrooms

Tiramisu and Cannolis

Coffee, Tea, Decaffeinated Coffee, Iced Tea

**All-Season Picnic** (minimum 25 people) ..... \$17.50

Tossed Green Salad  
Potato Salad  
Pasta Salad  
Mixed Fruit Salad  
BBQ Chicken or Country Style Spare Ribs  
Chargrilled Hamburgers  
Hot Dogs  
Baked Potatoes  
Baked Beans  
Baked Corn or Corn on the Cob  
Assorted Sandwich Rolls and Accompaniments  
Brownies and Cookies  
Coffee, Tea, Decaffeinated Coffee, Iced Tea

# Dinner Buffets

**Happy Valley Harvest** (minimum 25 people) ..... \$23.95

Tossed Green Salad  
Potato Salad and Pasta Salad

**Choice of two:**

Baked or BBQ Chicken  
Traditional or Vegetarian Lasagna  
Cheese Tortellini with Marinara  
Baked Cod with Lemon Beurre Blanc  
Beef Tips Burgundy Served with Fettucini  
Veal Marsala

**Chef's Carving Station – Choice of One:**

Top Round of Beef  
*with horseradish sauce and au jus*  
Herb Roasted Breast of Turkey  
*with country dressing and giblet gravy*  
Baked Virginia Ham  
*with honey-raisin glaze*  
  
Roasted Red Potatoes  
Rice Pilaf  
Chef's Fresh Vegetables du Jour  
Bread Service  
Chef's Dessert Display  
Coffee, Tea, Decaffeinated Coffee, Iced Tea

**Marina Buffet** (minimum 25 people) ..... \$27.95

Appetizer Station  
Chilled Jumbo Shrimp Platter with Lemon and Cocktail Sauce  
Oysters Rockefeller  
  
Tossed Salad or Caesar Salad  
Pasta Salad Florentine  
  
Grilled Fillet of Salmon  
Seafood Etouffe  
Mahi Mahi with Glazed Pineapple  
  
Herb Roasted Red Potatoes  
Seafood Risotto with Baby Shrimp  
  
Corn O'Brien  
Fresh Broccoli au Gratin  
  
Chef's Deluxe Dessert Display  
Coffee, Tea, Decaffeinated Coffee, Iced Tea



# Create Your Own Buffet

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## Starters

*(choice of two)*

Tossed Green Salad

Chef's Soup du Jour

Marinated Mushroom & Asparagus

Caesar Salad

Pasta Salad

Macaroni Salad

Fresh Fruit Medley

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## Entrees

### Group A

Carved Top Round of Beef

Boneless Breast of Chicken w/ Cornbread Stuffing

Southwestern Beef Tips

Grilled Salmon with Sauce Mornay

Traditional or Vegetarian Lasagna

Chicken Cordon Bleu

### Group B

Sliced Turkey Breast

Baked Sliced Ham

Chicken Chasseur

Shrimp and Sausage Creole

Herb Roasted Chicken (Bone-in)

London Broil

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## Accompaniments

*(choice of three)*

Rice Pilaf

Creamy Herb Risotto

Green Beans with Almonds

Fresh Steamed Broccoli

Twice Baked Gorgonzola Potato

Herb Roasted Red Potatoes

Honey Glazed Baby Carrots

Sweet Corn Kernels

Baked Potato

Mashed Potatoes

Sautéed Zucchini

Fresh Vegetable Medley

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## Dessert Buffet with Three Selections

Two entrees from group A ..... \$21.95

Two entrees from group B..... \$19.95

*Pricing for additional entrée combinations available upon request.*

*Two carving stations at no charge, \$35.00 each additional station.*

# Prime Rib Buffet

**Prime Rib Buffet** ..... \$24.95  
*Chef carved slow roasted prime rib of beef with horseradish and garlic au jus.*

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## Starters

*(choice of two)*

Tossed Green Salad

Caesar Salad

Pasta Salad

Chef's Soup du Jour

Macaroni Salad

Marinated Mushroom & Asparagus

Fresh Fruit Medley

---

## Entrees

*(choice of one)*

Boneless Breast of Chicken w/ Cornbread Stuffing

Chicken Cordon Bleu

Grilled Salmon with Sauce Mornay

Traditional or Vegetarian Lasagna

---

## Accompaniments

*(choice of three)*

Rice Pilaf

Twice Baked Gorgonzola Potato

Baked Potato

Creamy Herb Risotto

Herb Roasted Red Potatoes

Mashed Potatoes

Green Beans with Almonds

Honey Glazed Baby Carrots

Sautéed Zucchini

Fresh Steamed Broccoli

Sweet Corn Kernels

Fresh Vegetable Medley

## Chef's Choice Dessert Buffet

 *Hors D'oeuvres* 

# Hors D'oeuvres Selections

## Cold Displays and Platters

Approximately 50 guests per tray

|  |          |
|--|----------|
| <b>Fresh Vegetable Crudite</b> .....   | \$85.00  |
| <i>With ranch and hummus dips.</i>   |          |
| <b>Assorted Cheese Display</b> .....   | \$105.00 |
| <i>With honey mustard dip and cracker display.</i>   |          |
| <b>Fresh Fruit and Melon Display</b> .....   | \$115.00 |
| <i>With yogurt dip and berries.</i>  |          |
| <b>Fresh Mozzarella</b> .....  | \$125.00 |
| <i>With asparagus, grilled portabella and baby tomatoes. Drizzled with olive oil and fresh-cracked peppercorns.</i>                                      |          |
| <b>Cold Smoked Salmon Platter</b> .....  | \$165.00 |
| <i>Accompanied with bread crisps, crackers and boursin.</i>  |          |
| <b>Churchill Downs Platter</b> .....   | \$325.00 |
| <i>An assortment of thin-sliced "peppered" tenderloin of beef, mojo pork loin and grilled portabella, with assorted sandwich spreads and mini rolls.</i> |          |

## Cold Trays or Butlered Hors D'oeuvres

50 pieces per tray

|   |          |
|---|----------|
| <b>Chilled Shrimp</b> .....   | \$90.00  |
| <i>With lemon and tangy cocktail sauce.</i>                                   |          |
| <b>Fresh Melon wrapped with prosciutto</b> .....                              | \$65.00  |
| <b>Assorted finger sandwiches</b> .....                                       | \$60.00  |
| <i>Assortment of traditional and honey wheat tortilla pinwheels.</i>          |          |
| <b>Stuffed Cherry Tomatoes</b> .....  | \$65.00  |
| <i>Filled with bleu cheese and bacon.</i>                                     |          |
| <b>Assorted Canapes</b> .....   | \$90.00  |
| <i>Chef's assortment of pates, duxelles, mousses and croquettes.</i>          |          |
| <b>Mushroom Wellington</b> .....  | \$105.00 |
| <i>Marinated mushrooms and boursin cheese baked in delicate pastry shell.</i> |          |

# Hors D'oeuvres Selections

## Hot Hors D'oeuvres

50 pieces per tray

|  |          |
|--|----------|
| Coconut Battered Shrimp .....                      | \$115.00 |
| Beef Satay with Roasted Vegetable Coulis .....     | \$95.00  |
| Bacon Wrapped Scallops .....                       | \$115.00 |
| Mini Egg Rolls with Duck Sauce .....               | \$65.00  |
| Coconut Chicken .....                              | \$85.00  |
| Pastry Wrapped Cocktail Franks .....               | \$60.00  |
| Mini Quiche .....                                  | \$65.00  |
| Buffalo Style Chicken Wings .....                  | \$50.00  |
| Mini Beef Wellington .....                         | \$125.00 |
| Mini Crab Cakes .....                              | \$95.00  |
| Chicken Breast Tenders .....                       | \$65.00  |
| Spanikopita .....                                  | \$75.00  |
| Mini Chicken Cordon Bleu .....                     | \$75.00  |
| Mushrooms Stuffed with Crab Meat .....             | \$85.00  |
| Cocktail Meatballs (Swedish or Sweet & Sour) ..... | \$65.00  |
| Potato Skins with Cheese and Bacon .....           | \$45.00  |
| Chicken Satay with Thai Garlic Dipping Sauce ..... | \$75.00  |
| Chicken & Pineapple Skewers .....                  | \$105.00 |

## Snack Food

Potato Chips, Pretzels or Cajun Snack Mix \$5.50 per pound; Mixed Nuts \$10.00/ pound



 *Receptions* 

# *Social Reception*

\$29.95 per person

**Fresh Vegetable Crudités**  
**International Cheese Displays**  
**Fresh Sliced Fruits and Berries**

## **Butlered Hors D'oeuvres**

Choice of three from selections below.  
*(one hour service time)*

## **Hot Hors D'oeuvres Station**

Choice of three from selections below.  
*(one hour service time)*

**Chilled Shrimp**

**Fresh Melon wrapped with  
prosciutto**

**Assorted finger sandwiches**

**Stuffed Cherry Tomatoes**

**Assorted Canapes**

**Portabella Wellington**

**Coconut Battered Shrimp**

**Beef Satay**

**Bacon Wrapped Scallops**

**Mini Egg Rolls with Duck Sauce**

**Coconut Chicken**

**Pastry Wrapped Cocktail  
Franks**

**Mini Quiche**

**Buffalo Style Chicken Wings**

**Venison Satay**

**Mini Crab Cakes**

**Chicken Breast Tenders**

**Spanikopita**

**Mini Chicken Cordon Bleu**

**Mushrooms Stuffed with  
Crab Meat**

**Cocktail Meatballs**

*(Swedish or Sweet & Sour)*

**Potato Skins with Cheese  
and Bacon**

**Chicken Satay**

## **Chef's Sauté Station**

Choice of shrimp and scallops sautéed with assorted pastas and sauces  
or

Oriental stir fry with chicken and pork.

## **Carving Station**

Choice of one:

Baked Virginia Ham

Garlic Rubbed Tenderloin of Beef

Herb Roasted Breast of Turkey

Accompanied with Assorted Rolls and Spreads

## **Chef's Dessert Display**

**Fresh-brewed Coffee, Decaffeinated Coffee, Tea and Iced Tea**

# Grand Courtyard Reception

\$40.95

## Butlered Hors D'oeuvres

*(one hour service time)*

Choice of two from Hors D'oeuvres selections.

## Hot Hors D'oeuvres Station

*(one hour service time)*

Choice of two from Hors D'oeuvres selections.

## Cold Displays

*(one hour service time)*

A bountiful selection of fresh fruits, cheeses, and vegetables with various dipping sauces and spreads.

## Made-to-Order Salad Station

Caesar salads with fresh grated parmesan  
and

Tossed green salad with an array of garden vegetables and dressings.

*Accompanied with fresh baked rolls and breads*

## Carving Station

Choice of two:

Tenderloin of Beef

*with roasted pepper au jus*

Leg of Lamb

*with pinot noir reduction*

Marinated Venison Tenderloin

Pork Roulade

*filled with marinated vegetables*

Roasted Young Turkey

*with country bread stuffing*

Prime Rib of Beef

## Sauté Station

*Watch as our chefs prepare your favorite pastas and stir fry before your eyes*

Fresh Julienne of Vegetables

Three Assorted Pastas (fettuccini, capellini and penne)

Jumbo Shrimp and Day Boat Scallops

Chicken and Beef

Accompanied with a variety of sauces, oils, herbs, and spices.

## Accompaniments

Choice of three:

Twice-baked Gorgonzola Potatoes

Rice Pilaf

Herb Roasted Red Potatoes

Creamy Saffron Risotto

Green Beans with Toasted Almonds

Glazed Baby Carrots

Fresh Steamed Broccoli

Chef's Vegetable Medley

## Deluxe Dessert Station

**Fresh-brewed Coffee, Decaffeinated Coffee, Tea and Iced Tea**

# Banquet Beverage Service

A bartender fee of \$15.00 per hour will be added to all bars under \$300.00 in sales.

## Hosted Bar Pricing (per hour, per person)

|                      | House Brands | Call Brands | Premium Brands |
|----------------------|--------------|-------------|----------------|
| 1st hour             | \$7.00       | \$8.50      | \$9.25         |
| 2nd hour             | \$4.25       | \$5.00      | \$5.50         |
| Each additional hour | \$3.50       | \$4.25      | \$5.00         |

## Hosted Bar Pricing (per bottle pricing calculated upon consumption)

We offer three tiers of hosted bars calculated upon consumption. Each tier will also be stocked with brands from the previous level so that your guests will have an adequate selection.

### 1 House Brands

Your bar will be supplied with our "house" selected brands of Bourbon, Whiskey, Scotch, Vodka, Gin, Rum, Tequilla, Peach and Raspberry Schnapps and 1.5 litre bottles of house wines. At closing we will calculate the fee based on consumption to the nearest 1/10th bottle at \$39.00 per bottle.

### 2 Call Brands

|                        |         |                      |         |
|------------------------|---------|----------------------|---------|
| <b>Bourbon</b>         |         | <b>Scotch</b>        |         |
| Jim Beam .....         | \$59.00 | Cutty Sark .....     | \$65.00 |
| Jack Daniels .....     | \$69.00 | <b>Gin</b>           |         |
|                        |         | Beefeater .....      | \$65.00 |
| <b>Whiskey</b>         |         | <b>Vodka</b>         |         |
| Seagrams 7 .....       | \$49.00 | Smirnoff .....       | \$49.00 |
| Seagrams VO .....      | \$54.00 | <b>Rum</b>           |         |
| Canadian Club .....    | \$54.00 | Bacardi .....        | \$54.00 |
| Southern Comfort ..... | \$59.00 | Captain Morgan ..... | \$65.00 |

### 3 Premium Brands

|                          |         |                             |         |
|--------------------------|---------|-----------------------------|---------|
| <b>Bourbon</b>           |         | <b>Gin</b>                  |         |
| Makers Mark .....        | \$89.00 | Tanqueray .....             | \$79.00 |
| <b>Whiskey</b>           |         | Bombay Sapphire .....       | \$89.00 |
| Jameson .....            | \$89.00 | <b>Tequilla</b>             |         |
| Crown Royal .....        | \$89.00 | Cuervo Gold .....           | \$79.00 |
| <b>Vodka</b>             |         | <b>Cordials and Liquors</b> |         |
| Absolut .....            | \$79.00 | Kahlua .....                | \$79.00 |
| Stolichynia .....        | \$79.00 | Amaretto Di Sorrona .....   | \$79.00 |
| <b>Scotch</b>            |         | Bailey's Irish Cream .....  | \$79.00 |
| Dewars .....             | \$89.00 | Jagermeister .....          | \$79.00 |
| Johnnie Walker Red ..... | \$89.00 | Sambucca .....              | \$79.00 |

# *Banquet Beverage Service (continued)*

## **Draught Beers by the Keg**

|                      |          |
|----------------------|----------|
| Domestic brands..... | \$175.00 |
| Imported.....        | \$225.00 |

**Champagne Punch.....**\$45.00 per gallon

**Non-alcoholic Punch.....**\$15.00 per gallon

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## **Cash Bar Pricing**

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|                                |        |
|--------------------------------|--------|
| House Brands.....              | \$3.50 |
| Call Brands.....               | \$4.25 |
| Premium Brands .....           | \$5.25 |
| Domestic Bottled Beer.....     | \$3.25 |
| Imported Bottled Beer.....     | \$4.00 |
| House Wine (by the glass)..... | \$4.50 |





