

# CATERING MENU

## COMPLETE CATERING MENU BREAKFAST

(served until 10:30 a.m.)

### EYE OPENERS

Fluffy Scrambled Eggs  
Crisp Bacon, Sausage or Country Ham  
Breakfast Potatoes  
Petite Muffins and Croissants  
Choice of Juice, Freshly Brewed Coffee and Tea  
**\$18**

### STEAK AND EGGS

New York Sirloin Steak  
Fluffy Scrambled Eggs  
Breakfast Potatoes  
Petite Muffins and Croissants  
Choice of Juice, Freshly Brewed Coffee and Tea  
**\$26**

### BREAKFAST BURRITO

Bacon, Egg and Cheese  
Hash Brown Potato Cake  
Salsa  
Petite Muffins and Croissants  
Choice of Juice, Freshly Brewed Coffee and Tea  
**\$16**

### "SUNWICH" BREAKFAST SANDWICH

Canadian-Style Bacon with a  
Fried Egg and American Cheese on a  
Toasted English Muffin  
Breakfast Potatoes  
Petite Muffins and Croissants  
Choice of Juice, Freshly Brewed Coffee and Tea  
**\$16**

### FRENCH TOAST

Double-Dipped French Toast  
Sausage or Crisp Bacon  
Whipped Butter  
Warm Maple Syrup  
Petite Muffins and Croissants  
Choice of Juice, Freshly Brewed Coffee and Tea  
**\$16**

### EGG CROISSANT

Scrambled Eggs, Bacon and  
Monterey Jack Cheese on a Croissant  
Breakfast Potatoes  
Petite Muffins  
Choice of Juice, Freshly Brewed Coffee and Tea  
**\$16**

## CATERING "TO GO"

### BOXED LUNCH #1

Salami, Ham, Pepperoni,  
Provolone Cheese, Lettuce, and Tomato  
on a Baguette with  
Mayonnaise and Mustard on the side  
Pasta Salad and Potato Chips  
Fresh Fruit, Cookies and Soda Choice  
**\$25**

### BOXED LUNCH #2

Ham, Turkey, American Cheese,  
Lettuce, and Tomato  
on a Kaiser Roll with  
Mayonnaise and Mustard on the side  
Coleslaw and Potato Chips  
Fresh Fruit, Cookie and Soda Choice  
**\$25**

Minimum of 25 guests. All prices are per person unless noted and are subject to a 8.1% sales tax and 18% gratuity.

# CATERING MENU

## COLD LUNCH

(served until 2 p.m.)

Lunch includes choice of Soup of the Day or House Salad, Assorted Rolls and Dessert from page 14, Freshly Brewed Coffee and Tea.

### WALDORF WEDGE

Iceberg Lettuce Wedge,  
Blue Cheese Crumbles, Candied Pecans, and  
Applewood-Smoked Bacon Topped with  
Blue Cheese Vinaigrette

\$22

### GRILLED CHICKEN CAESAR SALAD

Grilled Breast of Chicken,  
Crisp Romaine, Parmesan Cheese,  
Herb Croûtons Tossed with  
Classic Caesar Dressing

\$24

### SEASONAL FRESH FRUIT PLATTER

Sliced Assorted Melons, Oranges,  
Strawberries, Grapes, and Pineapple  
Served with Yogurt and Banana Nut Bread

\$23

### TOMATO AND MOZZARELLA SALAD

Beefsteak Tomato Slices Layered with  
Fresh Mozzarella, Fresh Basil and Red Onions,  
Drizzled with Balsamic Vinaigrette

\$22

### ITALIAN WRAP

Salami, Ham, Pepperoni, Provolone Cheese,  
Shredded Lettuce, Tomato, Red Onion  
with a Balsamic Dressing  
Rolled up in a Tomato Basil Tortilla  
Served with Pasta Salad

\$24

### CHEF'S SALAD

Julienne of Turkey, Ham,  
Swiss and American Cheese,  
Sliced Egg, Cucumber, Tomato,  
and Avocado on Fresh Greens

\$22

### TURKEY DIJONNAISE CROISSANT

Croissant Filled with Sliced Turkey,  
Swiss Cheese, Tomatoes, and Dijonnaise  
Served with Coleslaw and Fresh Fruit

\$22

### DELI SANDWICH

Ham, Roast Beef, Turkey,  
American, and Swiss Cheese on Rye  
Served with Potato Chips and a Pickle

\$22

# CATERING MENU

## HOT LUNCH

(served until 2 p.m.)

Lunch includes choice of Soup of the Day or House Salad, Assorted Rolls and Dessert from page 14, Freshly Brewed Coffee and Tea.

### SEA BASS

Grilled with Lemon Butter  
Served with Rice Pilaf and  
Seasonal Fresh Vegetables  
\$32

### NEW YORK STEAK SANDWICH

Broiled New York Steak on a Garlic Baguette  
with Fried Onions and Waffle Fries  
\$31

### CHICKEN PARMIGIANA

Boneless, Skinless Chicken Breast with  
Fresh Tomato Sauce and Mozzarella Cheese  
with Pasta, Garlic Toast and Vegetables  
\$27

### SLICED MARINATED LONDON BROIL

Broiled to Perfection Served with a  
Cabernet Mushroom Demi-Glaze  
Garlic Mashed Potatoes and Grilled Vegetables  
\$29

### BEEF AND CHICKEN BROCHETTES

Beef Tenderloin and Chicken Breast  
Skewered with Garden Vegetables  
Served on a Bed of Rice Pilaf  
\$29

### BROILED SALMON

Salmon Fillet with a Lemon Beurre Blanc  
Served on a Bed of Spinach with Rice Pilaf  
\$27

### JUMBO RAVIOLI

Jumbo Ravioli Stuffed with  
Ricotta Cheese, served with a  
Garlic Breadstick  
\$23

### WESTERN BARBEQUE

Bone-in Chicken Breast and Half Rack BBQ  
Baby Back Ribs with Ranch-Style Beans,  
Corn on the Cob and Coleslaw  
\$31

### CANNELLONI

Stuffed with Veal, Pork and  
Ricotta Cheese  
Served with a Garlic Breadstick  
\$23

### HERB-ROASTED CHICKEN

Half Roasted Chicken Served with  
Rice Pilaf and Seasonal Fresh Vegetables  
\$27

### JUNIOR CHICKEN TENDER LUNCH

(12 years old and under)

Jumbo Chicken Tenders Served with Ranch Dressing and French Fries  
\$16

Minimum of 25 guests. All prices are per person unless noted and are subject to a 8.1% sales tax and 18% gratuity.

# CATERING MENU

## DINNER

Dinner includes Crisp Green Salad, Vegetable, Potato, and Assorted Rolls  
Dessert Choice from page 14, Freshly Brewed Coffee and Tea.

### BEEF

#### ROAST PRIME RIB OF BEEF

Served with Creamed Horseradish Sauce

\$42

#### NEW YORK STEAK

Choice Strip Steak, Broiled to Perfection  
with Roasted Garlic Butter

\$45

#### FILET MIGNON

Flame Broiled

Served with Béarnaise Sauce

\$49

#### PETITE FILET

\$39

### POULTRY

#### BREAST OF CHICKEN SANTA FE

Bone-In Chicken Breast in a Lime, Cilantro,  
Garlic, and Mild Chili Cream Sauce  
Served with Southwest Rice

\$35

#### HERB-ROASTED CHICKEN

Half Roasted Chicken with Baby  
Red Potatoes and Seasonal Vegetables

\$33

#### STUFFED CORNISH GAME HEN

Whole Cornish Game Hen Stuffed with  
Seasoned Wild Rice

\$33

#### BOURBON CHICKEN

Marinated Chicken Breast in a  
Bourbon BBQ Sauce

\$35

#### CHICKEN PARMIGIANA

Breaded Chicken Cutlet Topped with  
Tomato Sauce and Mozzarella Cheese  
Served with Pasta and a Garlic Breadstick

\$36

#### JUNIOR CHICKEN TENDER DINNER

(12 years old and under)

Jumbo Chicken Tenders Served with Ranch Dressing and French Fries

\$18

Minimum of 25 guests. All prices are per person unless noted and are subject to a 8.1% sales tax and 18% gratuity.

# CATERING MENU

## DINNER

Dinner includes Crisp Green Salad, Vegetable, Potato, and Assorted Rolls

Dessert Choice from page 14, Freshly Brewed Coffee and Tea.

### PORK

#### DOUBLE-CUT PORK CHOP

Grilled and Served with  
Traditional Applesauce

\$33

#### PORK TENDERLOIN

Roasted Pork Loin Served with Apple Sauce,  
Wild Rice Pilaf and Baby Carrots

\$34

### SEAFOOD

#### GRILLED SALMON

Marinated in a Teriyaki Sauce  
Served with Saffron Rice

\$39

#### GRILLED HALIBUT

In a Tomato Concasse Sauce with  
Garlic Herb-Lemon Aioli and Rice

\$43

### VEGETABLE

#### VEGETABLE STIR-FRY

Broccoli, Carrots, Onions, Peppers, and Zucchini  
with a Soy Ginger-Glaze and Steamed Rice

\$32

#### PENNE PRIMAVERA

Broccoli, Cauliflower, Carrots, and  
Zucchini Served over Penne Pasta  
with a Garlic and Extra Virgin Olive Oil Sauce

\$32

### COMBINATION DINNERS

#### BEEF AND CHICKEN

Tenderloin of Beef with Mushroom Sauce and  
Grilled, Marinated Chicken Breast

\$45

#### FILET OF BEEF AND GRILLED PRAWNS

Petite Filet with a Béarnaise Sauce and  
Crab-Stuffed Prawns with a Lemon Butter Sauce

\$50

#### GRILLED CHICKEN AND STUFFED SHRIMP

Bone-In, Marinated Chicken Breast and  
Crab-Stuffed Shrimp with a  
Sun-Dried Tomato Sauce

\$47

#### CHICKEN AND SALMON

Bone-In, Marinated Chicken Breast with  
Mushroom Marsala Sauce and Grilled Salmon Fillet

\$44

Minimum of 25 guests. All prices are per person unless noted and are subject to a 8.1% sales tax and 18% gratuity.

# CATERING MENU

## BREAKFAST BUFFET

Includes Freshly Brewed Coffee, Tea and Assorted Juices.

### CONTINENTAL BREAKFAST

Minimum of 25 guests.

Sliced Fresh Seasonal Fruit Display  
Danish, Doughnuts, Croissants, and Muffins  
Orange, Cranberry and Apple Juices  
(Provided for one hour of service)

\$16

#### ADDITIONS

##### BREAKFAST SANDWICH

Bacon, Fried Egg and Cheese on an English Muffin

\$7

##### TOASTED BAGEL STATION

Bagels and Cream Cheese with a Toaster

\$5

### BREAKFAST

(served until 10:30 a.m.)

Minimum of 40 guests.

##### BREAKFAST #1

Sliced Fresh Seasonal Fruit Display  
Fluffy Scrambled Eggs and Breakfast  
Potatoes, Bacon and Sausage,  
Croissants, Muffins, and Biscuits

\$25

##### BREAKFAST #2

Sliced Fresh Seasonal Fruit Display  
Fluffy Scrambled Eggs and Breakfast  
Potatoes, Bacon, Sausage, Ham,  
Assorted Danish, Doughnuts,  
Croissants, Muffins, Biscuits, and  
Bagels with Cream Cheese

\$28

##### BREAKFAST #3

Sliced Fresh Seasonal Fruit Display,  
Variety of Yogurt, Fluffy Scrambled  
Eggs, Scrambled Eggs with Ham and  
Cheese, French Toast with Warm  
Maple Syrup, Cheese Blintzes,  
Breakfast Potatoes, Bacon, Sausage,  
Sliced Ham, Assorted Danish,  
Doughnuts, Croissants, Muffins,  
Biscuits, and Bagels with Cream  
Cheese

\$30

#### ADDITIONS

(Provided for one hour of service)

(\$100 per Chef labor charge.)

##### EGG AND OMELET STATION

Eggs Cooked to Order with a Variety of Fillings to include Bay Shrimp, Diced Ham, Bacon,  
Cheddar and Swiss Cheese, Denver Mix, Green Onions, Fresh Salsa, and Mushrooms

\$7.50

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# CATERING MENU

## LUNCH BUFFET

(served until 2 p.m.)

Includes Freshly Brewed Coffee and Tea.

### BUFFET LUNCH #1 "THE HEALTHY ONE"

Fresh Greens with Assorted Dressing  
Seafood Salad, Chicken Salad and Pasta Salad  
Sliced Fresh Seasonal Fruit Display  
Fresh Garden Vegetables with Dip  
Assorted Rolls  
Variety of Cookies

**\$26**

### BUFFET LUNCH #2 "THE AMERICAN DELI"

Fresh Greens with Assorted Dressing  
Coleslaw, Pasta Salad, Potato Chips  
Baked Ham, Turkey Breast, Roast Beef, and Chicken Salad  
Swiss and American Cheese  
Assorted Breads and Rolls  
Assorted Mustard and Condiments  
Variety of Cookies

**\$29**

### BUFFET LUNCH #3 "THE ITALIAN DELI"

Italian Salad with Assorted Dressing  
Three Bean Salad, Pasta Salad  
Pepperoni, Salami, Ham, and Tuna Salad  
Provolone and Mozzarella Cheese  
Torpedo, Onion and Ciabatta Rolls  
Assorted Mustard and Condiments  
Variety of Cookies

**\$29**

### BUFFET LUNCH #4 "THE DELI"

Fresh Greens with Assorted Dressing  
Soup of the Day  
Potato Salad, Coleslaw, Potato Chips

#### Deli Selections

Roast Beef, Turkey Breast, Baked Ham, Chicken Salad,  
Tuna Salad, Hot Corned Beef, Hot Roast Beef Au Jus,  
Hot Peppered Pastrami Cheddar, Swiss,  
Provolone, and American Cheese  
Assorted Breads and Rolls  
Assorted Mustard and Condiments  
Variety of Cookies and Brownies

(Choose Four Deli Selections)

**\$33**

### BUFFET LUNCH #5 "PIZZA"

Fresh Greens with Assorted Dressing  
Penne Pasta Pomodoro and Garlic Breadsticks  
Cheese, Pepperoni, Deluxe Vegetable, and  
White-Pesto Pizza  
Variety of Cookies

**\$26**

# CATERING MENU

## LUNCH BUFFET

(served until 2 p.m.)

Includes Freshly Brewed Coffee and Tea.

### BUFFET LUNCH #6 SOUTHWESTERN

Fresh Fruit Salad  
Chicken and Steak Fajitas  
Refried Beans and Southwest Rice  
Flour Tortillas  
Chips and Salsa  
Traditional Accompaniments  
Cinnamon-Sugar Crisps and Traditional Flan

\$35

### BUFFET LUNCH #7 ITALIAN

Antipasto Salad and Caesar Salad  
Vegetable Lasagna  
Chicken Piccata  
Italian Vegetable Medley  
Roasted Rosemary Potatoes  
Focaccia Bread and Garlic Breadsticks  
Cannoli and Napoleon

\$35

### BUFFET LUNCH #8 TRADITIONAL

Fresh Greens with Assorted Dressing

#### Entrée Selections

Crispy Fried Chicken, Herb-Marinated  
Baked Chicken, Cashew Chicken, Chicken Marsala  
Lasagna Bolognese, Vegetable Lasagna, Baked Ziti, Ravioli  
Beef Broccoli, Sirloin Tips with Mushrooms,  
BBQ Beef Brisket, Beef Medallions  
Grilled Salmon with Dill Butter,  
Baked White Fish with Lemon Herb Butter, Grilled Sea Bass  
Oven-Roasted Potatoes and Rice Pilaf  
Fresh Steamed Vegetables  
Assorted Rolls  
Assorted Mini Pastries

Choice of two (2) entrées — \$38

Choice of three (3) entrées — \$41

# CATERING MENU

## DINNER BUFFET

Includes Freshly Brewed Coffee and Tea.

### INTERNATIONAL DINNER BUFFET

Fresh Greens with Assorted Dressing  
Chicken Piccata  
Medallions of Beef with a Demi-Glaze Sauce  
Salmon with a Dill Butter Sauce  
Saffron Rice  
Fresh Vegetable Sauté  
Assorted Dinner Rolls  
Assorted Mini Pastries

\$43

### ITALIAN DINNER BUFFET

Traditional Caesar Salad  
Chilled Antipasto Platter  
Cheese Tortellini in a Pesto Cream Sauce  
Lasagna Bolognese  
Chicken Marsala  
Italian Vegetable Medley  
Roasted Rosemary Potatoes  
Focaccia and Garlic Bread  
Assorted Italian Mini Pastries

\$45

### SOUTHWEST DINNER BUFFET

Fresh Greens with Assorted Dressing  
Tortilla Chips with Salsa, Guacamole and Sour Cream  
Grilled Chicken and Steak Fajitas  
Cheese Enchiladas  
Pork Tamales  
Southwest Rice and Black Beans  
Warm Corn and Flour Tortillas  
Traditional Flan, Sopapillas and Cinnamon-Sugar Chips

\$45

### WESTERN DINNER BUFFET

Fresh Greens with Assorted Dressing  
Three Bean Salad, Red-Skin Potato Salad and Coleslaw  
BBQ Beef Brisket  
Fried Chicken  
BBQ Pork Tenderloin  
Warm Cornbread  
Baked Beans and Mashed Potatoes with Gravy  
Sweet Corn on the Cob  
Assorted Dinner Rolls and Biscuits  
Apple and Cherry Pies

\$45

# CATERING MENU

## DINNER BUFFET

Includes Freshly Brewed Coffee and Tea.

### CONTINENTAL DINNER BUFFET

Fresh Greens with Assorted Dressing  
Grilled Salmon  
Rosemary Roasted Bone-In Chicken Breast  
Medallions of Beef  
Garlic Mashed Potatoes  
Saffron Rice  
Fresh Seasonal Vegetables  
Assorted Dinner Rolls  
Assorted Freshly Baked Pastries and Pies

**\$45**

### CLASSIC DINNER BUFFET

Fresh Greens with Assorted Dressing  
Marinated Cucumbers, Tomatoes and Onions  
Ambrosia Salad

#### Entrée Selections

Herb-Roasted Chicken, Bourbon BBQ Chicken,  
Cashew Chicken, Mandarin Chicken, Chicken Marsala,  
Chinese Pepper Steak, Beef Brochette, Sirloin Tips with  
Mushrooms, London Broil, Beef Medallions,  
Broiled Halibut with Citrus Sauce, Grilled Salmon with  
Dill Sauce, "Popcorn" Shrimp, Fettuccini Alfredo,  
Lasagna Bolognese, Vegetable Lasagna, Penne Pomodoro,  
Chef's Potatoes, Rice Pilaf, and Fresh Vegetables  
Assorted Dinner Rolls  
Assorted Freshly Baked Pastries and Cakes

Choice of two (2) entrées — \$45

Choice of three (3) entrées — \$49

# CATERING MENU

## HOT CARVING STATIONS

(\$100 per Chef labor charge)

Items must be ordered in conjunction with Buffet Meals.

### PORK

#### HERB-CRUSTED PORK TENDERLOIN

Peppercorn Sauce and Dinner Rolls

\$7

#### BONE-IN BAKED HAM

Raisin Sauce and Dinner Rolls

\$7

### POULTRY

#### WHOLE TURKEY BREAST

Cranberry Sauce, Giblet Gravy and Dinner Rolls

\$7

### BEEF

#### CRACKED BLACK PEPPER WHOLE NEW YORK STRIP-LOIN

Demi-Glaze, Peppercorn Sauce and Dinner Rolls

\$8

#### PRIME RIB OF BEEF

Horseradish Cream Sauce, Whole Grain Mustard, Au Jus, and Dinner Rolls

\$8

#### STEAMSHIP BARON OF BEEF

Au Jus and Dinner Rolls

\$5 (Minimum of 100 guests)

## ICE CARVING STATIONS

Custom Ice Carvings available, starting at \$300 per block.

Number of blocks will vary according to specific requirements.

# CATERING MENU

## HORS D'OEUVRES

### HOT

(100 PIECES PER ORDER)

VEGETABLE SPRING ROLLS	\$175
BBQ OR SWEDISH MEATBALLS	\$175
BBQ COCKTAIL FRANKS	\$175
BUFFALO WINGS	\$175
BEAN AND CHEESE CHIMICHANGAS WITH SALSA	\$200
JALAPEÑO CHEESE POPPERS	\$200
BEEF AND CHEESE TAQUITOS WITH SALSA	\$200
CHICKEN OR BEEF BROCHETTES	\$225
SESAME CHICKEN	\$225
EGG ROLLS WITH DIPPING SAUCES	\$225
CHICKEN TENDERS WITH RANCH DRESSING	\$250
MINI CHICKEN CORDON BLEU	\$250
POTATO SKINS	\$250
SHRIMP TEMPURA WITH DIPPING SAUCES	\$350
DEEP-FRIED FANTAIL SHRIMP	\$350
COCONUT SHRIMP	\$350

### TRAYS

(25 PERSON MINIMUM)

FRESH GARDEN VEGETABLES WITH DIP	\$5
DOMESTIC AND IMPORTED CHEESE WITH CRACKERS	\$6
SLICED FRESH SEASONAL FRUIT DISPLAY	\$5

All prices are per person unless noted and are subject to a 8.1% sales tax and 18% gratuity.

# CATERING MENU

## HORS D'OEUVRES

### CANAPÉS (100 PIECES PER ORDER)

DEVEILED EGGS	\$175
CELERY STICKS WITH CREAM CHEESE	\$175
SALAMI CORONETS WITH HERB CREAM CHEESE	\$175
SLICED MELON AND PROSCIUTTO	\$200
ASSORTED PETITE SANDWICHES	\$250
SMOKED SALMON AND CREAM CHEESE PINWHEELS	\$300
TAIL-ON SHRIMP	\$350
ASSORTED SUSHI	\$400
ALASKAN KING CRAB LEGS (SPLIT) OR SNOW CRAB CLAWS	MARKET PRICE
LOBSTER MEDALLIONS	MARKET PRICE
OYSTERS OR CLAMS ON THE HALF SHELL	MARKET PRICE

### MEDLEYS (MINIMUM OF 25 GUESTS)

#### SOUTHWEST MEDLEY

Taquitos with Sauces  
Jalapeño Poppers  
Mini Chimichangas  
Tortilla Chips with Salsa  
Guacamole and Sour Cream  
Cinnamon-Sugar Crisps

\$25

#### Addition

Chicken or Steak Fajitas

\$8

#### AMERICAN MEDLEY

BBQ Ribs  
Hot Wings  
Potato Skins  
Ranch Dressing, Celery, Carrots  
Sour Cream, and Bacon  
Cookies and Brownies

\$25

#### ASIAN MEDLEY

Egg Rolls  
Sesame Chicken  
Pot Stickers  
Mustard, Chili and Soy Sauces  
Fortune and Almond Cookies

\$25

# CATERING MENU

## SWEET ENDINGS

Select your favorite dessert. Included with lunch or dinner where indicated.

### CAKES

CAPPUCCINO CAKE  
CARROT CAKE  
CHOCOLATE FANTASY  
CHOCOLATE MOUSSE  
LEMON RASPBERRY  
STRAWBERRY MOUSSE CAKE  
CHEESECAKE  
RED VELVET  
STRAWBERRY SHORTCAKE  
CHOCOLATE FLOURLESS  
CHOCOLATE TRUFFLE

### PIES

CHERRY, APPLE, BLUEBERRY, OR LEMON MERINGUE PIE  
BANANA CREAM OR CHOCOLATE CREAM PIE

ICE CREAM OR SHERBET

### CHOCOLATE FOUNTAIN (MINIMUM 100 GUESTS)

FRESH FRUIT, RICE KRISPIES SQUARES, MARSHMALLOWS  
\$5

All prices are per person unless noted and are subject to a 8.1% sales tax and 18% gratuity.

# CATERING MENU

## CAKES

White, Marble or Chocolate Cake  
Lemon, Bavarian Cream, Fresh Banana, or Fresh Strawberry Filling  
Whipped Cream or Butter Cream Frosting

### BIRTHDAY AND ALL OCCASION (2 LAYERS)

<b>8" ROUND</b> Serves up to 16 \$50	<b>10" ROUND</b> Serves up to 24 \$75	<b>12" ROUND</b> Serves up to 40 \$100
<b>¼ SHEET</b> Serves up to 24 \$75	<b>HALF SHEET</b> Serves up to 48 \$125	<b>FULL SHEET</b> Serves up to 96 \$225

### WEDDING CAKES

<b>ONE-TIER WEDDING CAKE</b> 8" tier Serves up to 24 \$100	<b>ONE-TIER DELUXE WEDDING CAKE</b> 10" tier Serves up to 30 \$150
<b>TWO-TIER WEDDING CAKE</b> 6" and 8" tiers Serves up to 36 \$200	<b>TWO-TIER DELUXE WEDDING CAKE</b> 8" and 10" tiers Serves up to 54 \$250
<b>THREE-TIER WEDDING CAKE</b> 6", 8" and 10" tiers Serves up to 66 \$300	<b>THREE-TIER DELUXE WEDDING CAKE</b> 6", 10" and 12" tiers Serves up to 92 \$400
<b>FOUR-TIER WEDDING CAKE</b> 6", 8", 10", and 12" tiers Serves up to 116 \$500	<b>FOUR-TIER DELUXE WEDDING CAKE</b> 8", 10", 12", and 14" tiers Serves up to 174 \$700

### CAKE TOPPERS

BRIDE AND GROOM OR DOVES AND BELLS – \$40 each

All prices are per person unless noted and are subject to a 8.1% sales tax and 18% gratuity.

# CATERING MENU

## BEVERAGES

### CHAMPAGNE PUNCH

(approximately 16 servings)

\$40 per gallon

### FRUIT PUNCH/LEMONADE

(approximately 16 servings)

\$30 per gallon

### COFFEE, SODA AND BOTTLED WATER SERVICE

(Half day service, unlimited consumption)

\$8

### COFFEE, SODA AND BOTTLED WATER SERVICE

(All day service, unlimited consumption)

\$14

### ADD JUICE TO BEVERAGE SERVICE ABOVE

\$2 additional per person

# CATERING MENU

## SWEETS

DANISH, DOUGHNUTS, MUFFINS, OR CROISSANTS

\$32 per dozen

ASSORTED MINI PASTRIES

\$32 per dozen

ASSORTED FANCY COOKIES

\$28 per dozen

CHOCOLATE BROWNIES

\$28 per dozen

CHEESECAKE SQUARES

\$28 per dozen

INDIVIDUAL YOGURT SELECTION

\$4 each

CHOCOLATE-COVERED STRAWBERRIES

\$48 per dozen

# CATERING MENU

## BREAKS

(Prepared for 30 minutes of service)

### SNACK BREAK

Pretzels, Popcorn, Chips, Assorted Nuts, and Cookies

\$10

### COUNTRY FARE

Soft Pretzels with Hot Mustard, Honey-Roasted Peanuts,  
Hot Dogs with All the Trimmings

\$12

### HEALTHY BREAK

Seasonal Fresh Fruit, Trail Mix, Fruit Yogurt  
Assorted Sparkling Water and Individual Fruit Juices

\$14

### SWEET STREET

Chocolate-Dipped Strawberries and Cherries, Chocolate Macadamia Cookies  
and Chocolate Nut Clusters

\$16

## SPECIALTY BREAKS

### POPCORN

Freshly Popped

\$4

### NACHO STATION

Southwestern Favorite

\$6

### ICE CREAM CART

Variety of Ice Cream Treats and Novelties

\$6

### CARAMEL APPLE

Jumbo Apples with Peanuts

\$5

Minimum of 25 guests. All prices are per person unless noted and are subject to a 8.1% sales tax and 18% gratuity.

# CATERING MENU

## DRY SNACKS AND DIPS

### NUTS BY THE POUND

MIXED NUTS	\$25
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### CHIPS BY THE POUND

POTATO CHIPS	\$20
RUFFLES POTATO CHIPS	\$20
CORN CHIPS	\$20
TORTILLA CHIPS	\$20

### DIPS BY THE QUART

VEGETABLE DIP	\$30
SPINACH DIP	\$30
ONION DIP	\$30
SALSA	\$30
GUACAMOLE	\$50

All prices are per person unless noted and are subject to a 8.1% sales tax and 18% gratuity.

# CATERING MENU

## WINE

This represents a sample selection of wines available.  
Please call with any specific requests that you may have.

### CHARDONNAY

VILLA MT. EDEN	\$30
GALLO OF SONOMA	\$32

### FUMÉ BLANC

FERRARI-CARANO	\$44
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### CABERNET SAUVIGNON

CAMELOT	\$30
LOUIS MARTINI	\$32

### MERLOT

CAMELOT	\$30
GALLO OF SONOMA	\$32

### BLUSH

SUTTER HOME	\$24
BERINGER	\$27

All prices are per person unless noted and are subject to a 8.1% sales tax and 18% gratuity.

# CATERING MENU

## CHAMPAGNE

This represents a sample selection of champagne available.  
Please call with any specific requests that you may have.

### CALIFORNIA SPARKLING WHITE WINE

(Approximately 60 servings)  
\$100 per case of 12 bottles  
\$60 per 1/2 case of 6 bottles

### DOMAINE ST. MICHELLE

(Approximately 60 servings)  
\$200 per case of 12 bottles

DOMAINE ST. MICHELLE	\$25
ASTI SPUMANTE	\$20
SPARKLING APPLE CIDER (NON-ALCOHOLIC)	\$10

## LIQUOR SERVICE

### WINE AND CHEESE PARTY

ASSORTED DOMESTIC AND IMPORTED CHEESE  
SLICED BAGUETTES AND ASSORTED CRACKERS  
SLICED FRESH SEASONAL FRUIT DISPLAY  
SELECTION OF WINES TO INCLUDE RED, WHITE AND BLUSH

ONE HOUR	ONE AND A HALF HOURS	TWO HOURS
\$20	\$25	\$30

### ADDITIONS

DOMESTIC BEER – \$2 PER HOUR  
DOMESTIC AND IMPORTED BEER – \$3 PER HOUR

# CATERING MENU

## HOSTED BAR

(Minimum of two hours)

BARTENDER LABOR FEE, PER BAR	\$150
CALL BRANDS — DOMESTIC BEER — HOUSE WINE	
One hour	\$15
Two hours	\$20
Each additional hour	\$5
DOMESTIC AND IMPORTED BEER WITH WINE SELECTION	
One hour	\$14
Two hours	\$18
Each additional hour	\$4

## CASH BAR

(Minimum of two hours, \$500 per bar sales)

BARTENDER LABOR FEE, PER BAR	\$150
(CASH BAR PRICES INCLUDE SALES TAX AND GRATUITY)	
CALL DRINKS	\$6
PREMIUM DRINKS	\$7
CORDIALS, LIQUEURS	\$7
DOMESTIC BEER	\$4.50
IMPORTED BEER	\$5
MARGARITA, FROZEN	\$8
MARTINIS	\$9
GLASS OF HOUSE WINE	\$6
BOTTLED WATER	\$2
SOFT DRINKS	\$2
JUICES	\$3

## CONSUMPTION BAR

ABOVE PRICING, BARTENDER LABOR FEE AND \$500 MINIMUM ALSO APPLY.

All prices are per person unless noted and are subject to a 8.1% sales tax and 18% gratuity.