

CATERING MENU





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All prices subject to 20% service charge and applicable sales tax
Prices and menu selections are subject to change without notice

BREAKFAST SELECTIONS

7:00am - 11:00am





Breakfast Buffets

25 guest minimum

European Continental Buffet - \$26.00 per guest

Assorted fresh fruit juices including orange, cranberry, grapefruit and apple

Sliced seasonal fruit and berries

European danishes, chocolate croissants and

assorted muffins, served with a selection of jams and butter

European meats (includes Danish ham, Italian salami and mortadella) and cheeses

Assorted fruit yogurts

Freshly brewed coffee, decaffeinated coffee and herbal tea selection

Rise & Shine Breakfast Buffet - \$24.50 per guest

Assorted fresh fruit juices including orange, cranberry, grapefruit and apple
 Array of sliced, fresh seasonal fruits
 Assorted fruit yogurts and granola
 Bakery fresh assorted muffins, breads, croissants and danishes with jams and butter
 Scrambled eggs with shredded monterey jack and aged shredded cheddar cheese
 Breakfast potatoes
 Freshly brewed coffee, decaffeinated coffee and herbal tea selection

Choose One

Crispy bacon
 Sausage links

Buffet Additions

Create an "experience"
 Eggs benedict - Add \$4.50 per guest
 New york strip steaks - Add \$8.50 per guest

Deluxe Continental Buffet - \$23.00 per guest

Assorted fresh fruit juices including orange, cranberry, grapefruit and apple
 Sliced seasonal fruits and berries
 European danishes, croissants, bread and assorted muffins, cinnamon rolls, served with a selection of jams and butter
 Freshly brewed coffee, decaffeinated coffee and herbal tea selection

Bagel Station - Add \$5.00 per guest

Includes:
 Plain and assorted bagels, chicken salad, smoked salmon, assorted flavored cream cheese, shaved red onion and capers

Build Your Own Sunrise Breakfast Buffet

- \$12.00 per guest
 Assorted fresh fruit juices including orange, cranberry, grapefruit and apple
 Array of sliced fresh seasonal fruits
 Assorted fruit yogurts and granola
 Bakery fresh assorted muffins, breads, croissants and danishes with jams and butter
 Freshly brewed coffee, decaffeinated coffee and herbal tea selection

Choose One - Add \$3.50 per guest

Fresh-hand scrambled eggs
 Vegetable frittata
 Scrambled western eggs

Choose Two - Add \$4.50 per guest

Crispy bacon
 Ham steak
 Sausage links
 Turkey sausage

Choose One - Add \$3.50 per guest

Homestyle pancakes
 French toast
 Waffles
 Served with strawberries, maple syrup and whipped cream

Choose One - Add \$2.50 per guest

Red bliss breakfast potatoes
 Homestyle hash browns

Breakfast Chef Stations

25 guest minimum

A chef station can be added to any buffet

****Chef Attended Petite Steak Station***

Add \$23.00 per guest

Petite choice cuts of New York strip steak marinated and pan seared to order

****Chef Attended Potato Pancake Station***

Add \$9.50 per guest

Cooked to order

Plain or with smoked salmon, served with sour cream, chives and apple sauce

****Chef Attended Waffle or Pancake Station***

Add \$9.50 per guest

Waffles or pancakes cooked to order with fresh berries, whipped cream, pecans and maple syrup

****Chef Attended Omelet Station***

Add \$8.50 per guest

Diced honey baked ham, smoked salmon, sausage, whole eggs, egg beaters, egg whites, shredded cheese blend, tomatoes, peppers, mushrooms, onions, salsa and garlic

****Chef Attended Breakfast Burrito Station***

Add \$6.00 per guest

Cooked to order

Eggs, mushrooms, chorizo, sausage and salsa fresca

Bagel Station

Add \$5.00 per guest

Plain and assorted bagels

Chicken salad, smoked salmon, assorted flavored cream cheese, shaved red onion and capers

****Chef Attended Baked Virginia Ham***

Add \$4.95 per guest

Carved to order

*Uniformed attendant required \$100

Plated Breakfasts

Executive Benedict Supreme - \$18.95 per guest

English muffins topped with grilled filet
Tournedos of beef
Poached egg
Hollandaise sauce and Maryland crab meat
Homestyle red bliss breakfast potatoes
Basket of breakfast pastries served with jams and butter
Freshly brewed coffee, decaffeinated coffee and herbal tea selection

Eggs Benedict - \$14.95 per guest

English muffins topped with bacon, poached egg and hollandaise sauce
Homestyle red bliss breakfast potatoes
Basket of breakfast pastries served with jams and butter
Freshly brewed coffee, decaffeinated coffee and herbal tea selection

Quiche Lorraine - \$14.95 per guest

Country ham and gruyere cheese
Skillet potatoes and toasted tomato sauce
Basket of breakfast pastries served with jams and butter
Freshly brewed coffee, decaffeinated coffee and herbal tea selection

Country Fresh Scrambled Eggs - \$14.50 per guest

Scrambled eggs
Crispy bacon and sausage links
Homestyle red bliss breakfast potatoes
Basket of breakfast pastries served with jams and butter
Freshly brewed coffee, decaffeinated coffee and herbal tea selection



LUNCH SELECTIONS

11:00am - 4:00pm



Lunch Buffets

25 guest minimum

All lunch buffets include freshly brewed coffee, decaffeinated coffee and iced tea

A Touch of Italy Buffet - \$35.50 per guest

Caesar salad - hearts of romaine tossed with shaved parmesan cheese, baked croutons and homemade caesar dressing

Tortellini salad - tri-color tortellini tossed with Italian spices, basil, extra virgin olive oil and red wine vinegar

Minestrone soup

Grilled vegetable display

Creamy spinach and potatoes

Garlic bread

Chicken parmesan

Tuscan chicken

Meat lasagna

Penne pasta primavera with alfredo

Traditional vegetable ratatouille

Dessert

Tiramisu and assorted biscotti

Touch of Mexico Buffet - \$35.50 per guest

Garden salad with assorted toppings, served with ranch and balsamic dressings

Black bean and corn salad

Grilled vegetables in a cilantro vinaigrette

Tortilla soup

Beef & chicken fajitas

Beef burritos

Cheese enchiladas with ranchero sauce

Chips and salsa

Medley of mixed vegetables

Cuban black beans and chorizo with saffron rice

Condiments

Guacamole, sour cream, shredded lettuce, shredded cheddar cheese, monterey jack cheese and pico de gallo

Dessert

Churros and caramel flans



New York Style Deli Buffet - \$32.50 per guest

Soup of the day
Garden salad with assorted toppings and dressings
Red bliss potato salad
Garden pasta salad
Roast beef and cheddar sandwich on focaccia roll
Roasted smoked turkey and cheese on rye
Traditional classic ham and cheese on ciabatta
Garden fresh sandwich on a tomato basil focaccia roll
Assorted desserts

Condiments

Shredded lettuce, beefsteak tomatoes, shaved red onions, sliced pickles, mayonnaise, mustards, Russian dressing, balsamic and Italian vinaigrette, oil and vinegar and creamy horseradish

All American Lunch Buffet - \$29.00 per guest

Salad bar with garden fresh vegetables, assorted toppings and dressings
Red bliss potato salad
Macaroni salad
Country fried chicken
100% angus beef hamburger
Kaiser rolls
Jumbo hot dogs
Chili cheese sauce
Corn on the cob
Cole slaw
Assorted pies and chocolate brownies

Condiments

Shredded lettuce, beefsteak tomatoes, shaved red onions, sliced pickles, mayonnaise, mustards, creamy horseradish and ketchup

Boxed Lunches

Boxed lunches are served with a soft drink or bottle of water

The Classic Turkey - \$25.00 per guest

Smoked turkey served on a croissant, layered with swiss cheese, lettuce and tomatoes

The Walking Bird - \$25.00 per guest

Seasoned chicken breast covered with pepper jack cheese, plum tomatoes and cilantro mayonnaise, served on ciabatta bread

La Rustica - \$25.00 per guest

Sliced ham, capicola, hard salami, traditional mortadella, provolone cheese, oven-roasted red peppers, served on a tomato basil focaccia roll

California Wrap - \$25.00 per guest

Grilled vegetables, roasted tomatoes, arugula, swiss cheese and guacamole, served on a tortilla

Choose One Of Each

Potato salad or black bean corn salad

Chips or whole fresh fruit

Homemade cookie or brownie

Lunch Entrées

All lunch entrées include a choice of soup or salad, chef's choice of market fresh vegetable and starch, bakery fresh rolls and butter, a choice of dessert, freshly brewed coffee, decaffeinated coffee and iced tea

Chef's Choice Gluten Free - \$35.00 per guest

Chef's Choice Vegan - \$29.00 per guest

Black Angus Steak - \$28.00 per guest

Butcher fresh 8 oz black angus sirloin fired on our open pit grill to seal in the rich flavor of this cut, dressed with a mushroom bordelaise and crispy onions

Florida Grouper - \$26.00 per guest

Market fresh grouper lightly seasoned and blackened, infused in a mango salsa

Pork Loin - \$26.00 per guest

Mojo pork loin marinated in fresh lime juice, garlic and spice, pan seared and slow cooked to perfection, dressed in a tropical citrus sauce and sofritto

Seared Salmon Teriyaki - \$26.00 per guest

Flash seared atlantic salmon, topped with a traditional teriyaki glaze

Chicken Cordon Bleu - \$25.00 per guest

Chicken breast stuffed with honey ham and imported swiss cheese, topped with asiago cheese sauce

Chicken Florentine - \$25.00 per guest

Quick seared chicken breast topped with garlic herb cheese, spinach and oven dried tomatoes, dressed with a pernod sauce

Char Grilled Flank Steak - \$25.00 per guest

High flame grilled marinated flank steak, dressed in a sherry mushroom sauce

Mango and Papaya Chicken - \$25.00 per guest

Pit grilled seasoned chicken breast layered with a fresh mango and papaya relish

Seafood Tortellini - \$25.00 per guest

Four cheese tortellini tossed with scallops, crawfish, shrimp, roasted pepper, sun-dried tomato and nantura sauce, served with focaccia bread

Grilled mahi mahi - Add \$6.50 per guest

Chicken Marsala - \$24.00 per guest

Chicken breast, gently seared then topped with garden fresh mushrooms in a butter and marsala wine reduction

Grilled Vegetable Napoleon - \$21.00 per guest

Fresh grilled vegetables, pesto portobello mushrooms and balsamic glaze served with saffron flavored orzo

Lunch Entrées

All lunch entrées include a choice of soup or salad, chef's choice of market fresh vegetables and starch, bakery fresh rolls and butter, a choice of dessert, freshly brewed coffee, decaffeinated coffee and iced tea

Soup

Chef's soup of the day

Caesar Salad

Romaine hearts, freshly shaved parmesan cheese, grape tomatoes, and chef's caesar dressing with a focaccia wedge

Garden Salad

Fresh mixed greens, tomatoes, cucumbers, carrots, and red onions finished with your choice of dressing

Iceberg Salad

A wedge of baby iceberg with crumbled bleu cheese, tomatoes, red onion and bacon served with ranch dressing

Dressing Options

Homemade ranch, house vinaigrette, balsamic, champagne balsamic, white balsamic and caesar dressing

Desserts

- Traditional key lime pie
- Assorted fruit tarts
- Tiramisu
- Assorted fruit pies
- Assorted homemade cookies
- Carrot cake
- Chocolate cake
- Chocolate mousse
- Decadent white chocolate layer cake
- True New York cheesecake

Salad Enhancements

Tomato Caprese Salad

Add \$3.00 per guest

Fresh buffalo mozzarella layered between yellow and red tomatoes, served with roasted pepper pistou, balsamic reduction, micro greens and homemade crostini

Crab and Mango Napoleon

Add \$6.50 per guest

English cucumber fan surrounding a tower of crab ravigote, heirloom tomatoes and fresh mango served with a pomegranate vinaigrette and topped with micro greens

Dessert Enhancements

- Orange tulip mousse cup
Add \$2.50 per guest
- Lava dream chocolate cake
Add \$2.50 per guest
- White and dark chocolate mousse coated in chocolate Italian sponge croquant
Add \$2.50 per guest

Chilled Plated Lunch Selections

Selections include chef's choice of dessert, freshly brewed coffee, decaffeinated coffee and iced tea

Add a cup of the soup of the day for \$3.50

Dutch Plate - \$24.00 per guest

Golden roasted turkey breast on one side and virginia ham on the other side; these two half sandwiches are served on a bakery fresh roll and both are layered with lettuce, tomato and pickle

Choose One

Red bliss potato salad
Black bean and roasted corn
Cole slaw
Fruit cup

French Club Sandwich - \$23.00 per guest

Jumbo croissant filled with thinly sliced smoked golden turkey, imported swiss cheese, layered with lettuce, tomato, fresh sprouts and a pickle

Choose One

Red bliss potato salad
Black beans and roasted corn
Cole slaw
Fruit cup

Caesar Salad - \$23.00 per guest

Romaine hearts, freshly shaved parmesan cheese and chef's caesar dressing

Choose One

Grilled chicken
Jumbo margarita shrimp
Marinated sirloin

Wraps

Maximum of two wrap options per group

Choose One

Red bliss potato salad
Fruit cup

Tuna Wrap - \$22.00 per guest

White albacore tuna salad, plum tomatoes, leaf lettuce, rolled gently in a flour tortilla

Veggie Wrap - \$20.00 per guest

Marinated and grilled portobello mushrooms, zucchini, yellow squash, bermuda onions, tomatoes and sweet peppers, wrapped in a spinach flour tortilla, served with a balsamic vinaigrette

Chicken Bacon Ranch Wrap - \$21.00 per guest

Seared chicken breast, bacon, spicy ranch with shaved onions, lettuce and tomatoes, wrapped in a tomato tortilla

Chicken Teriyaki Wrap - \$23.00 per guest

Grilled marinated chicken breast with a hint of teriyaki, green onions, mandarin oranges and cabbage slaw, wrapped on a flour tortilla

Cobb Wrap - \$21.00 per guest

Grilled chicken, chopped bacon, avocados, lettuce, tomatoes, bleu cheese and mayonnaise, served in a whole wheat tortilla

Club Wrap - \$22.00 per guest

Turkey, chopped bacon, lettuce, diced tomatoes, dijonnaise and gruyere cheese, served in a whole wheat tortilla

Salad Symphony Stations

Crisp romaine and organic spring mix

Choose One

***Asian Influence** - \$27.00 per guest

Crispy wonton strips, shaved baby bok choy, shredded carrots, mung bean sprouts, snow peas, radish daikon, lotus root crisps, watercress, candied peanuts and wasabi peas, with a peanut vinaigrette

***Southwestern Specialties** - \$20.00 per guest

Crispy tortilla and yuca strips, black beans and fire roasted corn, blistered tomato chiles rellenos, shaved carrots, cucumbers, jicama strips, tri-colored bell pepper strips, manchego crumbles, cherry tomatoes, avocados, and a cilantro buttermilk ranch

***Exotic Station** - \$19.00 per guest

Hearts of palm, mangoes, papaya, chayote, heirloom red and yellow tomatoes, plantain chips, roasted sweet potatoes, jicama strips, tri-colored bell pepper strips, black beans and a mango poppy seed vinaigrette

***Garden Selections** - \$17.00 per guest

Marinated baby artichokes, roasted bell peppers, crisp pancetta, herb croutons, sliced dill cucumbers, shaved carrots, cherry tomatoes, crushed toasted peanuts, red and yellow teardrop tomatoes, cured olives and orange segments and a balsamic vinaigrette

Accompaniments

Herb roasted chicken - Add \$9.50

Grilled mojo marinated flat iron steak - Add \$11.50

Tempura shrimp - Add \$13.50

*Uniformed attendant required \$100



DINNER SELECTIONS

4:00pm - 10:00pm

Dinner Buffets

25 guest minimum

All dinner buffets include freshly brewed coffee, decaffeinated coffee and iced tea

Mediterranean Buffet - \$65.00 per guest

Bread display

Caesar salad

Tapas display: grilled vegetables, gourmet olives and artichokes, stuffed grape leaves, bruschetta, sweet peppers, tabbouleh, hummus, pita chips, breadsticks, olive tapenade and charred tomato relish

Fruits de mer insalata

Shrimp, mussels, calamari, with baby greens and lemon vinaigrette

Carved pork loin with fava bean relish and chianti gorgonzola sauce

Snapper puttanesca

Chicken marsala

Zuppa di clams & mussels with wine, lemon and tomatoes

Herb roasted fingerling potatoes

Grilled asparagus with balsamic jus and broccoli polonaise

Desserts

Baklava, tiramisu and assorted biscotti

Seafood Buffet - \$65.00 per guest

Smoked seafood display with scallops, trout and creamy smoked mahi mahi spread

Baby greens with fresh tomatoes and cucumbers served with ranch and raspberry vinaigrette

Chilled seafood display to include shrimp cocktail and oysters on the half shell

New England clam chowder

Grouper macadamia with orange ginger sauce

Crab cakes with Florida tartar sauce

Grilled chicken with chunky charred tomato relish

Roasted red new potato with dill

Charred grilled seasonal vegetables

Desserts

Chocolate mousse cake, seasonal fruit crisp and pecan tart

International Buffet - \$63.00 per guest

Bread display
 Hearts of palm, shrimp, snow peas, roasted peppers with mango vinaigrette
 Spinach salad with egg, red onion, pancetta crisps and warm bacon dressing
 Baked brie with toasted almonds
 Pasta salad with grilled vegetables and pesto
 Seafood gumbo with white rice
 Carved prime rib, served with au jus
 Pina coloda shrimp with coconut and pineapple chili dipping sauce
 Skewers of veal saltimbocca
 BBQ ribs
 Assorted vegetables
 Twice baked potatoes

Desserts

Cheesecake, white chocolate cake and assorted French pastries



Asian Buffet - \$56.00 per guest

Lo mein with shrimp and scallops in a passion fruit vinaigrette
 Mixed greens with crispy lotus root, wonton strips, peanuts and cucumbers, served with a spicy peanut dressing
 Bamboo steamed dumplings with sweet chili dipping sauce
 Mandarin chicken salad
 Miso soup with tofu
 Beef and broccoli
 Kung pao chicken
 Shrimp and pork fried rice
 Wok fried and tempura vegetables
 Jasmine rice
 Pomegranate glazed sweet and sour shrimp

Desserts

Fortune cookies, coconut cake and fruit display

Southwestern Buffet - \$56.00 per guest

Black bean and roasted corn salad
 Blistered tomatoes, baby greens, jicama strips and carrots with roasted pepper vinaigrette and ranch dressing
 Grilled chicken with peppers in a mango vinaigrette
 Tortilla chips with salsa fesco
 Carved pork loin marinated with mojo, served with chimichurri, medianoche bread and mango chutney
 Grilled mahi mahi with papaya glaze
 Flank steak with grilled vegetables
 Frijoles negros and arroz blanco
 Sweet plantains

Desserts

Bread pudding, caramel flan and tortilla crisps with cinnamon and sugar

Plated Dinner Entrées

All plated dinner entrées include a choice of salad, chef's choice starch and vegetable, freshly baked rolls and butter, dessert, freshly brewed coffee, decaffeinated coffee and iced tea

Filet of Beef - \$54.00 per guest

6 oz filet, pan seared and finished with a touch of bleu cheese, served with roasted shallots and finished with a cabernet sauce

Snapper Francaise - \$43.00 per guest

Fresh fillet dipped in egg and lightly sautéed, topped with a lemon beurre blanc and capers

Grouper Macadamia - \$42.00 per guest

Fillet of grouper dredged in a mixture of macadamia nuts and ritz crackers, served with an orange ginger sauce

Braised Short Rib of Beef - \$40.00 per guest

Slowly braised beef short rib, served with a barolo red wine reduction

Calypso Pork Loin - \$40.00 per guest

Mojo marinated pork loin, served with a mango chutney and chimichurri

Chicken Saltimbocca - \$39.50 per guest

Seared chicken breast topped with sage, prosciutto and chevre, served with grilled artichokes and a lemon wine reduction

Chicken Wellington - \$39.00 per guest

Chicken breast, filled with mushroom duxelles, foie gras and wrapped in a puff pastry, served with a perigodine sauce

Tuscan Chicken - \$39.00 per guest

Herb roasted tuscan chicken breast

Chef's Choice Gluten Free - \$35.00 per guest

Tortellini Shrimp Primavera - \$29.50 per guest

Jumbo tortellini with roasted red pepper cream sauce, artichokes, grilled shrimp, olives and roasted garlic

Chef's Choice Vegan - \$29.00 per guest

Grilled Vegetable Napoleon - \$28.50 per guest

Fresh grilled vegetables, pesto portobello mushrooms and balsamic glaze, served with saffron flavored orzo

Columbian Pasta

\$26.50 per guest

Asparagus, sundried tomatoes, artichoke hearts and button mushrooms in a light white wine cream sauce



Plated Dinner Entrées

All plated dinner entrées include a choice of salad, chef's choice starch and vegetable, freshly baked rolls and butter, dessert, freshly brewed coffee, decaffeinated coffee and iced tea

Salads

Caesar Salad

Romaine hearts, freshly shaved parmesan cheese, grape tomatoes and chef's caesar dressing with a focaccia wedge

Garden Salad

Fresh greens, tomatoes, cucumbers, carrots and red onions, served with choice of dressing

Iceberg Salad

A wedge of baby iceberg with crumbled bleu cheese, tomatoes, red onion and bacon, served with a touch of ranch dressing

Dressing Options

Homemade ranch, house vinaigrette, balsamic, champagne balsamic, white balsamic and caesar dressing

Desserts

- Traditional key lime pie
- Assorted fruit tarts
- Tiramisu
- Assorted fruit pies
- Carrot cake
- Chocolate cake
- Chocolate mousse
- Decadent white chocolate layer cake
- True New York cheesecake

Salad Enhancements

Tomato Caprese Salad

Add \$3.50 per guest

Fresh buffalo mozzarella layered between yellow and red tomatoes, served with roasted pepper pistou, balsamic reduction, micro greens and homemade crostini

Crab and Mango Napoleon

Add \$3.50 per guest

English cucumber fan surrounding a tower of crab ravigote, heirloom tomatoes and fresh mango, served with pomegranate vinaigrette and topped with micro greens

Dessert Enhancements

- Orange tulip mousse cup
Add \$3.50 per guest
- Lava dream chocolate cake
Add \$3.50 per guest
- White and dark chocolate mousse coated in chocolate italian sponge croquant
Add \$3.50 per guest

Combination Dinner Entrées

All plated dinner entrées include a choice of salad, chef's choice starch and vegetable, freshly baked rolls and butter, dessert, freshly brewed coffee, decaffeinated coffee and iced tea

Cream and Pesto Marinated Filet of Beef and Salmon

\$63.00 per guest

Mixed Grill - Pork, Lamb Chops and Filet of Beef

\$62.00 per guest

Grilled Filet of Beef and Shrimp

\$60.00 per guest

Grilled Filet of Beef and Jumbo Blackened Scal- lops

\$60.00 per guest

Grilled Filet of Beef and Shiitake Mushrooms

\$55.00 per guest

Grilled Chicken and Salmon

\$52.00 per guest

Ragout and Thai Glazed Jumbo Shrimp

\$48.00 per guest

Grilled Lamb Chop with Port Sage Sauce and Filet of Beef

\$48.00 per guest

Grilled Chicken Topped with a Roasted Pepper

\$40.00 per guest



Specialty Break Items**A La Carte Selections**

Enhance your breaks by adding the following favorites:

Bagels with Cream Cheese

\$32.00 per dozen

Banana Nut Bread or Blueberry Bread (15 Slices Per Loaf)

\$32.00 per loaf

Stuffed Croissants (Chocolate, Raspberry or Almond)

\$32.00 per dozen

Warm Soft Dough Pretzels with Mustard

\$32.00 per dozen

Chocolate Chip, Oatmeal or***Macadamia White Chocolate Chip Cookies***

\$24.00 per dozen

Fudge Walnut Brownies

\$23.00 per dozen

Fancy Mixed Nuts

\$22.00 per pound

Snack Mix

\$22.00 per pound

Assorted Danishes

\$20.00 per dozen

Assorted Muffins

\$20.00 per dozen

Mini Fruit Turnovers or Assorted Donuts

\$15.00 per dozen

Homemade Potato Chips

\$15.00 per pound

Breakfast Burrito

\$8.00 per guest

Ham, Egg and Cheese Croissants

\$8.00 per guest

Sausage and Egg Biscuits

\$8.00 per guest

Assorted Dry Cereals with Whole, 2%, and Skim Milk

\$6.50 per guest

Assorted Candy Bars

\$4.95 per guest

Assorted Fruit Yogurts

\$4.50 per guest

Granola Bars

\$4.50 per guest

Whole Fruits

\$4.50 per guest

Individual Popcorn Bags

\$3.95 each

Mini Pretzel Bags

\$3.95 each

Speciality Beverage
A La Carte Selections

Enhance your breaks by adding the following favorites:

Freshly Brewed Coffee or Decaffeinated Coffee

\$35.00 per gallon

***Flavored Coffee Syrups: Cinnamon, Hazelnut, French Vanilla
and Caramel***

Add \$2.50 per guest

Freshly Brewed Iced Tea

\$35.00 per gallon

Herbal Teas

\$3.00 each

Flavored Bottled Iced Tea

\$8.50 per bottle

Assorted Fruit Juices (Orange, Grapefruit,

Apple and Cranberry)

\$18.00 per carafe

Lemonade or Fruit Punch

\$35.00 per gallon

Milk - Whole, 2%, or Skim

\$18.00 per carafe

Soft Drinks

\$2.95 each

Bottled Water

\$2.95 each



Seventh Inning Stretch Refreshment Breaks

25 guest minimum

Death By Chocolate Refreshment Break - \$20.00 per guest

Fudge brownies, mini hershey bars and kisses, white chocolate layer cake, chocolate chip cookies, chocolate covered oreos, rainbow of m&m's, chocolate hoo-hoos and chocolate milk

Energy Break - \$20.00 per guest

Assorted flavored gatorade, arizona teas, red bull, sugar free red bull, assortment of power bars, granola bars, terra chips, dried fruits and nuts, and bottled water

Citrus Refreshment Break - \$18.00 per guest

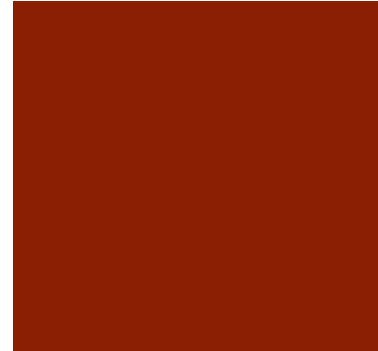
Mandarin oranges, tangerines, blood oranges, lemon drops, lemon bars, orange chiffon cake, lemon cookies, orange cookies, lemon cake, lemon candy sticks, citrus jelly candies, fresh orange and grapefruit juice

Very Berry Refreshment Break - \$18.00 per guest

Fresh blueberries, strawberries, raspberries and whipped cream, strawberry short cakes, chocolate covered strawberries, blueberry and strawberry cheese cake, strawberry candy sticks and strawberry smoothie shots

Fruit and Yogurt Refreshment Break - \$18.00 per guest

Bananas, peaches, apricots, apricot ginger scones, chocolate covered bananas, apple yogurt parfait, berries and yogurt parfait, sliced fruit bread, yogurt covered raisins, yogurt covered pretzels, yogurt and orange juice shots



Take Me Out to the Ball Game - \$18.00 per guest

Bavarian pretzels with mustard, salted beer nuts, popcorn, cracker jacks, tortilla chips with warm cheese sauce, assorted soft drinks and bottled water

Penny Candy Refreshment Break - \$18.00 per guest

Assorted penny candies, gummy bears, m&m's, skittles, sour balls, trail mix, chocolate covered raisins, mini candy bars, gum balls, swedish fish, malt balls, reese's peanut butter cups, old style root beer and bottled water

Cookie Corner - \$18.00 per guest

Assorted jumbo cookies to include: chocolate chip, oatmeal raisin, macadamia walnut, whole milk, 2% milk and skim milk, freshly brewed coffee, decaffeinated coffee and herbal tea selection

Health Break - \$18.00 per guest

Carrots, celery sticks and pita chips with chick peas, lemon garlic hummus, tabbouleh, toasted parsley parmesan pita chips, fruit skewers, low carb diet soft drinks and bottled water

***Energy Break Enhancer** - \$10.00 per guest

Fruit smoothie and parfait station

*Uniformed attendant required \$100

Cold Hors d'oeuvres

By the dozen - minimum three dozen

Blackened Shrimp - \$42.00 per dozen

Served with cilantro aioli on crostini

Steak Tartar - \$39.00 per dozen

Served in a miniature potato, topped with capers and red onion

Hot Hors d'oeuvres

By the dozen - minimum three dozen

Lollipop Lamb Chops - \$82.00 per dozen

Served with port sage and mint jus

Scallops and Bacon - \$75.00 per dozen

Served with lime beurre blanc

Mini Filet and Bleu Cheese Burger

\$65.00 per dozen

Caramelized onions on focaccia roll

Lobster Medallion - \$59.00 per dozen

Served with chive aioli

Mini Beef Brochettes - \$45.00 per dozen

Served with teriyaki glaze

Mini Crab Cake - \$42.00 per dozen

Served with cajun ramoulade

Mini Fruit Kabobs - \$32.00 per dozen

Served with coconut yogurt

Bruschetta - \$32.00 per dozen

Fresh plum tomato and mozzarella cheese, tossed with basil, garlic and olive oil, served on a crostini

Chicken Wontons, Crab Rangoon, Pork Pot Stickers and Vegetable Dumplings

\$39.00 per dozen

Flat Bread Focaccia - \$39.00 per dozen

Served with goat cheese, fig and bacon

Stuffed Mushroom Caps - \$39.00 per dozen

Served with crab meat

Vietnamese Summer Roll - \$39.00 per dozen

Served with sweet chili and peanut sauce

Shiitake Mushroom and Phyllo Tarts

\$38.00 per dozen

Chicken Quesadilla - \$32.00 per dozen

Served with salsa and chipotle sour cream

Roasted Eggplant in Phyllo - \$32.00 per dozen



Reception Stations

Wheel of Baked Brie - \$220.00 per wheel

Serves approximately 70 guests

Baked brie with toasted almonds, apple compote and french bread

Raw Bar - \$34.00 per guest

Jumbo shrimp, oysters and clams, king crab claws and chilled half lobster tail; including appropriate condiments: lemon, tartar sauce and cocktail sauce

Ice carvings available upon request

Mediterranean Display - \$22.00 per guest

Italian cured meats, marinated buffalo, mozzarella, grilled vegetables, gourmet olives, artichokes, sweet peppers, tabbouleh, hummus, pita chips, breadsticks, olive tapenade and charred tomato relish

Bountiful Fruit Display - \$8.00 per guest

Hand-picked fruits and berries

Imported and Domestic Cheese Display - \$6.00 per guest

Served with assorted crisps, dried fruit and assorted gourmet crackers

Vegetable Crudités - \$5.00 per guest

Served with ranch and bleu cheese dips

Sushi Display - \$46.00 per dozen

Assorted rolls to include spicy tuna, california and vegetable rolls

Nigiri to any display - Add \$5.00



Action Stations

Designed to enhance your hors d'oeuvre reception

***Prime Rib of Beef** - \$385.00

Serves approximately 35 guests
Rubbed with garlic and fresh herbs, served with sour cream and horseradish sauce and small rolls

***Tenderloin of Beef** - \$385.00

Serves approximately 25 guests
Served with roasted shallot, demi-glaze, béarnaise and silver dollar rolls

***Top Round of Beef** - \$355.00

Serves approximately 75 guests
Served with au jus, mayo, mustard, horseradish and silver dollar rolls

***Whole Sage Crusted Tom Turkey** - \$295.00

Serves approximately 35 guests
Served with orange cranberry relish, gravy and mini rye rolls

***Roasted Herb Crown of Roasted Pork** - \$250.00

Serves approximately 35 guests
Served with homemade apple sauce and caramelized onions and mini rye rolls

***Churrasco Station** - \$38.00 per guest

80 guest minimum
Leg of lamb, chicken skewers and top round of beef, chimichurri, charred tomato relish, roasted vegetables and rolls

***Asian Stir Fry Station** - \$29.00 per guest

Lo mein, glass noodles, bok choy, bamboo shoots, baby corn, peppers, onions, snap peas, cabbage, tofu, water chestnuts with mango teriyaki, szechuan sauce, peanut sauce and guava glaze
Shrimp - Add \$8.00 per guest
Chicken - Add \$5.00 per guest

***Pasta Station** - \$19.00 per guest

Four cheese tortellini, potato gnocchi and whole wheat penne with alfredo, pesto, marinara, extra virgin olive oil, roasted garlic, spinach, peppers, onions, tomatoes and fresh herbs
Shrimp and chicken - Add \$3.00 per guest



***Cajun Steam Shrimps** - \$14.50 per guest

Au jus, creole mustard, red pepper aioli, horseradish
and silver dollar rolls

***Shrimp Scampi Station** - \$14.00 per guest

Three jumbo shrimp per guest
Sautéed jumbo shrimp with lemon, white wine,
roasted tomato and mushrooms, served with focaccia
breadsticks

***Mac n Cheese Station** - \$12.00 per guest

Bite size chicken and shrimp, crumbled bacon, sausage, bread
crumbs, tomatoes and shredded cheeses

*Uniformed attendant required \$100

Complete Meeting Package One

Pre-meeting, mid-morning break, lunch buffet and mid-afternoon break
\$60.00 per guest

Pre-Meeting

Orange and cranberry juice
Fresh breakfast pastries
Assorted whole fruit
Freshly brewed coffee, decaffeinated coffee and
herbal tea selection

Mid-Morning

Assorted breakfast bars
Freshly brewed coffee, decaffeinated coffee and
herbal tea selection

Choose One

Option 1

New York Style Deli

Soup of the day
Garden salad with choice of dressing
Red bliss potato salad
Garden pasta salad
A variety of pre-made sandwiches:
Top round roast beef sandwich, shaved with caramelized onions,
tomato relish, cheddar cheese, served on a focaccia roll
Roasted smoked turkey sandwich with smoked mozzarella on
marble swirled rye
Roasted vegetable sandwich with mozzarella and pesto mayon-
naise on a tomato basil focaccia roll
Chef's choice of dessert
Freshly brewed coffee, decaffeinated coffee and iced tea

Lunch Buffet

Choice of New York style deli or hot lunch experience

Mid-Afternoon

Assorted homemade cookies and chocolate chunk
brownies
Freshly brewed coffee, decaffeinated coffee and
herbal tea selection

Option 2

Hot Lunch Experience

Caesar salad
Black bean and roasted corn salad
Garden salad with choice of dressing
Roasted sweet potato salad
Pit grilled chicken layered in a passion fruit salsa
Flat iron grilled flank steak sliced thin and tossed with roasted
peppers, zucchini and portobello mushrooms
Garden fresh vegetable medley on a white wine and butter
reduction
Chef's choice of starch
Chef's choice of dessert
Freshly brewed coffee, decaffeinated coffee and iced tea

Complete Meeting Package Two

Breakfast buffet, mid-morning break, and mid-afternoon break

\$45.00 per guest

Choose One

Deluxe Continental Breakfast

Assorted fresh fruit juices including orange, cranberry, grapefruit and apple

Sliced seasonal fruit and berries selection

European danishes, croissants, fruit bread and assorted muffins

Cinnamon rolls, served with jams and butter

Freshly brewed coffee, decaffeinated coffee and herbal tea selection

European Continental Buffet

Assorted fresh fruit juices including orange, cranberry, grapefruit and apple

Sliced seasonal fruit and berries selection

European danishes, chocolate croissants, fruit bread and assorted muffins, served with jams and butter

European meats (includes Danish ham, Italian salami and mortadella) and cheeses

Assorted fruit yogurts

Freshly brewed coffee, decaffeinated coffee and herbal tea selection

Bagel Station - Add \$5.00 per guest

Plain and assorted bagels

Chicken salad and smoked salmon with assorted flavored cream cheese, shaved red onion and capers

Mid-Morning

Assorted breakfast bars

Freshly brewed coffee, decaffeinated coffee and herbal tea selection

Mid-Afternoon

Assorted homemade cookies, chocolate chunk brownies

Freshly brewed coffee, decaffeinated coffee, herbal tea selection, assorted soft drinks and bottled water

*Upgrade to themed breaks available



BAR SERVICE



Host Bar Service

Top Shelf Brand Liquors - \$9.00 per drink

Grey goose vodka, bacardi silver, bombay sapphire gin, woodford reserve bourbon, johnnie walker black scotch, crown royal and courvoisier vsop

Premium Shelf Brand Liquors - \$7.75 per drink

Absolute vodka, captain morgan spiced rum, tanqueray gin, bacardi silver, maker's mark bourbon, dewar's scotch, seagram's vo and courvoisier vo

Wine - \$25.00 per bottle

Cabernet, pinot noir, chardonnay and riesling house wine
Upgraded wine priced by the bottle

Cordials - \$9.00 per drink

Baileys irish cream, kahúla coffee liqueur, triple sec and jose cuervo gold tequila

Domestic Beers - \$5.00 per bottle

Budweiser, bud light, coors light, miller light and o'doul's amber (non-alcoholic)

Imported Beers - \$6.00 per bottle

Amstel light, heineken, corona and guinness

Local Craft Beers - \$7.75 per bottle

Sun king, triton and fountain square
Special order

- Please choose from premium or top shelf brand liquors
- Choose the type of wine you would like served
- Both imported and domestic beer will be stocked unless otherwise specified
- Set-up fee of \$100.00 if sales are less than \$300.00
- Pricing does not include tax and gratuity
- All charges are based on consumption
- Charges are not subject to dispute

Cash Bar Service

Premium Brand Liquor - \$10.00 per drink

Absolut vodka, captain morgan spiced rum, tanqueray gin, bacardi silver, maker's mark bourbon, dewar's scotch, seagram's vo and courvoisier vo

Wine - \$8.00 per drink

Cabernet, pinot noir, chardonnay and riesling

Cordials - \$11.00 per drink

Baileys irish cream, kahula coffee liqueur, triple sec and jose cuervo gold tequila

Domestic Beers - \$7.00 per bottle

Budweiser, bud light, coors light, miller light and o'doul's amber (non-alcoholic)

Imported Beers - \$8.00 per bottle

Amstel light, heineken, corona and guinness

Assorted Bottled Water and Soft Drinks - \$3.00 each

- There is a \$100.00 bartender fee if sales, are less than \$300.00
- There is a \$100.00 cashier fee for all cash bars
- Cash bars will be stocked with premium liquor
- Pricing above includes tax and gratuity



Bar Packages

Top Shelf Liquor Packages

One hour \$21.00 per guest
Two hours \$28.00 per guest
Three hours \$35.00 per guest
Four hours \$42.00 per guest

Premium Liquor Packages

One hour \$19.00 per guest
Two hours \$25.00 per guest
Three hours \$31.00 per guest
Four hours \$37.00 per guest

Beer and Wine Packages

Two hours \$23.00 per guest
Three hours \$28.00 per guest
Four hours \$32.00 per guest

- Children cost with package \$7.00 per child
- Wine served during dinner is a separate cost



Columbia Club Catering

317.761.7515

info@columbia-club.org

All prices subject to 20% service charge and applicable sales tax
Prices and menu selections are subject to change without notice