



DAYTONA BEACH

BANQUET MENU

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All prices subject to 22% taxable service charge and 6.5% sales tax.

BREAKFAST BUFFETS

All breakfast buffets include a variety of fruit juices, freshly brewed coffee, decaffeinated coffee and selection of artisan teas.

Essential Continental

\$18.00 per person

Freshly Baked Assorted Muffins, Danish and Croissants served with Butter, Honey and Fruit Preserves.

Amplified Continental

\$23.00 per person

Sliced Seasonal Fruit Display, Freshly Baked Assortment of Muffins, Individual Greek Fruit Yogurts, Freshly Baked Bagels with Cream Cheese, Steel Cut Oatmeal with Appropriate Condiments.

Off the Charts

\$30.00 per person

Sliced Seasonal Fruit Display, Freshly Baked Assorted Muffins & Danish, Individual Greek Fruit Yogurts, Farm Fresh Scrambled Eggs, Applewood Smoked Bacon and Country Sausage, Seasoned Breakfast Potatoes.

Breakfast Enhancements

Buttermilk Pancakes served with Butter and Maple Syrup	\$5 per person
Belgian Waffles with Seasonal Berry Compote, Whipped Cream	\$5 per person
Oatmeal with Condiments	\$5 per person
Grits with Condiments	\$5 per person
Warm Apple Cobbler	\$5 per person
Classic Egg Benedict	\$8 per person
Biscuits and Gravy	\$6 per person
Corned Beef Hash	\$6 per person
Egg White and Vegetable Frittata	\$8 per person
Omelet Action Station (minimum of 50 people, Chef Attendant required)	\$15 per person
Sticky Buns or Cinnamon Roll	\$45 per dozen

Omelet stations require \$150.00 attendant fee per attendant for 2 hours of service.

\$50.00 for each attendant for additional hour.

All prices subject to 22% taxable service charge and 6.5% sales tax.

A LA CARTE

Beverages

Freshly Brewed Coffee	\$70 per gallon
Freshly Brewed Decaffeinated Coffee	\$70 per gallon
Selection of Artisan Teas	\$60 per gallon
Creamy Hot Cocoa	\$45 per gallon
Orange, Apple, Cranberry or Grapefruit Juice	\$50 per gallon
Iced Tea or Lemonade	\$50 per gallon
Fresh Whole Milk or Skim Milk	\$50 per gallon
Assorted Soft Drinks	\$4 each
Premium Bottled Water, Still or Sparkling	\$4 each
Red Bull-Regular, Sugar-Free	\$6 each

Morning Break Selections

(Minimum of One Dozen per Selection)

Freshly Baked Muffins	\$45 per dozen
Fruit Danish	\$45 per dozen
Freshly Baked Croissants, Butter, Fruit Preserves	\$45 per dozen
Freshly Baked Bagels, Butter, Cream Cheese, Fruit Preserves	\$45 per dozen
Jumbo Cinnamon Rolls	\$45 per dozen
Granola Parfaits with Greek Yogurt & Fresh Berries	\$9 per person
Bacon, Egg & Cheese Croissant Sandwich	\$120 per dozen
Sausage, Egg & Cheese Muffin	\$120 per dozen
Greek Yogurts	\$4.50 each
Whole Fresh Seasonal Fruit	\$30 per dozen

A LA CARTE

Fresh from The Bakery + Sweets

Minimum of One Dozen per Order

Freshly Baked Jumbo Cookies	\$50 per dozen
Gourmet Brownies	\$40 per dozen
Freshly Baked Cupcakes	\$40 per dozen

Snacks

Assorted Granola & Nutrition Bars	\$3.50 each
Seasonal Fruit Skewers with Honey Yogurt Dipping Sauce	\$6 each
Deluxe Mixed Nuts	\$30 per pound
Roasted Peanuts	\$25 per pound
Bagged Chips, Pretzels & Kettle Chips	\$3 per bag
Candy Bars (Hershey's, Butterfinger, Snickers, M&M's, Twix, Nestle Crunch)	\$50 per dozen

Hydration Stations

Infused Water

Lemon, Cucumber, Fresh Basil	\$30 per gallon
Strawberry, Lime, Fresh Mint	\$30 per gallon
Lemon, Orange, Fresh Mint, Fennel	\$30 per gallon
Blackberry, Fresh Sage	\$30 per gallon
Watermelon, Fresh Rosemary	\$30 per gallon

THEME BREAKS

I Want Candy

\$22.00 per person

M&M's

Twizzlers

Gummy Worms

Goldfish Crackers

Trail Mix

Soft Drinks & Bottled Water

Pump Up the Jam

\$22.00 per person

Fresh Seasonal Fruit Skewers Served
with Honey Yogurt Dipping Sauce

House-Made Granola Parfaits
with Greek Yogurt & Berry Compote

Assorted Fruit Smoothie Shooters

Trail Mix

Bottled Water

Ice Cream Man

\$22.00 per person

Novelty Ice Cream Bars & Cups

Drumsticks & Frozen Fruit Bars

Soft Drinks & Bottled Water

Rock the Casbah

\$22.00 per person

Roasted Garlic Hummus

Fresh Vegetable Crudité

Hot Spinach and Artichoke Dip

Pita Chips & Tortilla Chips

Soft Drinks & Bottled Water

Sweet Destiny

\$22.00 per person

Freshly Baked Jumbo Cookies

Double Fudge Brownies

Assorted Cupcakes

Soft Drinks & Bottled Water

I Dip, You Dip, We Dip

\$22.00 per person

Bavarian Pretzel Sticks

Beer Cheese & Grain Mustard

Warm Tortilla Chips

Jalapeno Queso & Spicy Salsa

Soft Drinks & Bottled Water

BRUNCH BUFFETS

Sound Check Brunch

\$45 per person

Salad

Apple and Arugula Salad – Candied Pecans, Goat Cheese, Raspberry Vinaigrette

Chickpea & Cauliflower Tabbouleh – Parsley, Mint, Cucumber, Onion, Tomato, Olive Oil, Lemon

Cold Display

Seasonal Sliced Fruit

Greek Yogurt with Granola and Fresh Berries

Entrees & Sides

Yeasted Waffles with Buttermilk Fried Chicken and Chipotle Maple Syrup

Grilled Sausage and Onions

Bacon and Swiss Frittata

Scrambled Eggs

Roasted Potatoes

Grilled Asparagus and Roasted Red Peppers

Desserts

Cinnamon Roll Bread Pudding

Sound Check Brunch Enhancements

Chilled Peel and Eat Shrimp

\$15 per person

Avocado Toast Points

\$10 per person

Omelet Action Station (minimum of 50 people, Chef Attendant required)

\$15 per person

LUNCH BUFFETS

All chilled lunch buffets include freshly brewed coffee, decaffeinated coffee, selection of artisan teas, lemonade or iced tea.

Buffets will be removed after 1.5 hours. Minimum 50 guests.

The Green(s) Room

\$36 per person

Freshly Baked Rolls and Butter

Soup

Vegetable Minestrone

Greens

Selection of Iceberg, Romaine, Spring Mix Lettuce

Vegetables

Vine-Ripened Tomatoes, Sliced Cucumber, Shaved Red Onion, Kalamata Olives, Roasted Corn

Meats

Grilled Chicken Breast, Diced Virginia Ham, Chopped Bacon

Cheeses

Parmesan, Blue Cheese Crumbles, Shredded Cheddar

Toppings

Croutons, Candied Pecans and Dried Cranberries

Dressings

Caesar, House Balsamic, Ranch, Oil & Vinegar

Desserts

Double Fudge Brownies and Fresh Fruit Tartlets

LUNCH BUFFETS

I Still Like Bologna

\$36 per person

Soup (Choose one)

Tuscan Tomato Bisque

Butternut Squash with Sage and Peppered Cream

Salad

Romaine Lettuce, Spring Mix, Sliced Cucumber, Vine-Ripened Tomatoes Balsamic Vinaigrette and Ranch Dressings

Pasta Salad

Meats

Oven Roasted Smoked Turkey Breast, Virginia Baked Ham, Roast Beef

Cheeses

Swiss, Cheddar, and Provolone

Relish Tray

Leaf Lettuce, Vine Ripe Tomatoes, Sliced Pickles, Sliced Red Onions

Condiments

Mayonnaise, Dijon Mustard, Assorted Sandwich Breads and Rolls

Desserts

Double Fudge Brownies and Assorted Freshly Baked Cookies

BOXED LUNCHES

All boxed lunches include choice of soft drink or bottled water.

Sandwiches & Wraps

\$28 per person (Choose up to 3)

Smoked Turkey Sandwich

Smoked Roasted Turkey Breast, Wisconsin Cheddar, Leaf Lettuce, Vine-Ripened Tomatoes, Cajun Mayonnaise, Ciabatta

Virginia Baked Ham Sandwich

Virginia Baked Ham, Swiss Cheese, Leaf Lettuce, Vine-Ripened Tomatoes, Dijon Mayonnaise, Ciabatta

Roast Beef Sandwich

Roast Beef, Boursin Cheese, Mild Giardiniera (pickled veggies), Leaf Lettuce, Vine-Ripened Tomatoes, Ciabatta

Tuna Salad Sandwich

House-made Tuna Salad, Sweet Red Onions, Red and Yellow Peppers, Leaf Lettuce, Vine-Ripened Tomatoes, Mayonnaise, Whole Wheat Roll

Vegetable Wrap

Spring Mix, American Cheese, Grilled Zucchini, Peppers, Portobello Mushrooms, Onions, Tomatoes, Chipotle Mayonnaise, Spinach Tortilla

Sides

(Choose one)

Cole Slaw, Potato Salad, Pasta Salad, Kettle Chips

Whole Fruit

(Choose one)

Apple, Banana or Orange

Dessert

(Choose one)

Double Fudge Brownie, Chocolate Chip Cookie, Peanut Butter Cookie

LIGHT AND HEALTHY PLATED LUNCH

All light and healthy plated lunch options include freshly brewed coffee, decaffeinated coffee, selection of artisan teas, lemonade or iced tea.

Junior Club Ham, Turkey and Bacon on Wheat Bread, Potato Salad	\$22 per person
Grilled Cuban Sandwich Ham, Pulled Pork, Pickles, Swiss Cheese on Ciabatta Bread, Coleslaw	\$22 per person
Chicken Salad BLT Wrap Served with Simple Salad	\$22 per person
Grilled Chicken Caesar Salad Served with Garlic Bread	\$22 per person
Grilled Salmon Served with Marinated Cucumber and Tomato Salad	\$24 per person
Blackened Shrimp and Pineapple Served with Quinoa Tabbouleh	\$24 per person

THEMED BUFFETS (LUNCH OR DINNER)

American Bandstand

\$40 per person

Salad

Mixed Green Salad – Tomato, Cucumber, Red Onion, Cheddar Cheese
Ranch & Balsamic Dressings

Chickpea & Cauliflower Tabbouleh – Parsley, Mint, Cucumber, Onion, Tomato, Olive Oil, Lemon

Entrees & Sides

Angus Beef Sliders – Cheddar & Pickle

Grilled Bratwurst with Sauerkraut

Hebrew National Hot Dogs
Hot Dog Buns, Mustard, Ketchup & Pickle Relish

Baked Beans

Macaroni And Cheese

Roasted Sesame Broccoli

Dessert

Warm Apple Crisp

THEMED BUFFETS (LUNCH OR DINNER)

All themed buffets include freshly brewed coffee, decaffeinated coffee, selection of artisan teas, and choice of lemonade or iced tea

Buffets will be removed after 1.5 hours. Minimum 50 guests.

Caribbean Queen

\$50 per person

Soup (Choose one)

Caribbean Chicken Gumbo or Spiced Pumpkin Soup

Salad

Romaine Lettuce, Spring Mix, Sliced Red Onions, Grape Tomatoes, Sliced Peppers, Sliced Cucumbers, Herb Croutons and Cheeses

Fresh Baked Rolls & Butter

Dressings

Cilantro Ranch, Balsamic Vinaigrette

Entrées and Sides

Jamaican Braised Short Ribs

Blackened Mahi Mahi with Pineapple Salsa

Rice and Beans

Candied Sweet Potato

Edamame Succotash

Desserts

Coconut Layered Cake

Pineapple Rum Cake

Caribbean Queen Enhancements

Grilled Jerk Chicken

\$8 per person

Caribbean Spiced Lamb Stew

\$9 per person

Jerk Spiced Fish Tacos

\$8 per person

Sweet & Spicy Caribbean Shrimp

\$10 per person

THEMED BUFFETS (LUNCH OR DINNER)

Livin' La Vida Loca

\$50 per person

Soup

Chicken Tortilla Soup

Taco Station

Beef Barbacoa

Braised Chicken Tinga

Pork Carnitas

Corn Tortillas, Cilantro, Limes, Shaved Red Onion, Sliced Jalapeños

Flour Tortillas, Shredded Lettuce, Diced Tomatoes, Shredded Cheese, Sour Cream

Tortilla Chips & Salsas

Sides

Stewed Black Beans

Poblano & Plantain Melange

Mexican Rice

Grilled Vegetables with Fajita Seasoning

Desserts

Fried Cheesecake

Livin' La Vida Loca Enhancements

Mexican Spiced Pork Loin

\$8 per person

Chicken or Beef Fajitas Station

\$10 per person

Grilled Flank Steak with Lime Salsa

\$10 per person

THEMED BUFFETS (LUNCH OR DINNER)

That's Amore

\$55 per person

Soup

Italian Vegetable Minestrone

Salad

Chopped Caprese Salad – Mozzarella, Heirloom Tomato, Spinach, Basil, Balsamic

Antipasto Salad – Kalamata Olives, Pickled Peppers, Garbanzo Beans, Artichokes, Salami

Entrées and Sides

Cod Puttanesca

Pesto Grilled Chicken

Baked Rigatoni Bolognese

Green Beans with Tomatoes and Parmesan

Tuscan Roasted Potatoes

Garlic Bread

Desserts

Italian Cannoli Tart

Chocolate Torte Cake

That's Amore Enhancements

Eggplant Rollatini

\$8 per person

Balsamic Glazed Salmon

\$10 per person

Seafood Risotto

\$10 per person

THEMED BUFFETS (LUNCH OR DINNER)

Domo Arigato Mr. Roboto

\$65 per person

Soup

Mushroom Miso

Salad

Cucumber & Carrot Sunomono – Sesame, Wakame, Ginger, Soy

Chopped Cabbage Salad –Carrot, Peppers, Ginger, Edamame, Sesame Vinaigrette

Entrées and Sides

Mongolian Flank Steak and Broccoli

Kung Pao Shrimp with Chilis and Peanuts

Bourbon Chicken

Vegetable Fried Rice

Jasmine Rice

Stir Fried Cabbage and Vegetables

Desserts

Mango Cheesecake

Coconut Rice Pudding

Domo Arigato Enhancements

Pork Egg Rolls

\$6 per person

Roast Pork and Pan-Fried Soba Noodles

\$10 per person

Pan Seared Wagyu Strip Steak with Yuzu Kosho

Market Price

THEMED BUFFETS (LUNCH OR DINNER)

Come Sail Away

\$65 per person

Soup

New England Clam Chowder

Salad

Boston Bibb Lettuce Salad – Goat Cheese, Candied Pecans, Pickled Onions, Raspberry Vinaigrette

Iceberg Cobb Salad – Egg, Tomato, Bacon, Blue Cheese Dressing

Fresh Baked Rolls & Butter

Entrées and Sides

Massachusetts Pot Roast

Baked Cod Casino

Lobster Ravioli - Sherry Cream Sauce

Salt-Boiled New Potatoes

Roasted Asparagus and Carrots

Desserts

Cranberry Maple Cake

Chocolate Trifle

Come Sail Away Enhancements

Whole Maine Lobsters

P.E.I Mussels with White Wine Garlic Sauce

Peel and Eat Shrimp

Market Price

\$10 per person

\$15 per person

THEMED BUFFETS (LUNCH OR DINNER)

Blue Hawaii

\$65 per person

Soup

Coconut Ginger Chicken

Salad

Fire and Ice Salad – Marinated Tomato, Cucumber, Sweet Onion & Basil

Citrus Cabbage Salad – Orange, Carrot, Peppers, Edamame, Sesame Vinaigrette

Hawaiian Rolls & Honey Butter

Entrées and Sides

Teriyaki Marinated Chicken Thighs

Macadamia Nut-Crusted Fish with Mango Glaze

Pork Loin with Teriyaki and Pineapple Sauce

Char-Grilled Bok Choy

Vegetable Fried Rice

Tri-Color Roasted Potatoes

Desserts

Coconut Cake

Pineapple Upside Down Cake

Blue Hawaii Enhancements

Honey, Soy & Pineapple Salmon

\$10 per person

Barbeque Roasted Smoked Pork Belly

\$10 per person

Seared Ahi Tuna

\$15 per person

THEMED BUFFETS (LUNCH OR DINNER)

Young Americans

\$70 per person

Soup

Cream of Yukon Gold Potato Soup with Smoked Gouda and Pancetta

Salad

Baby Iceberg Wedge Salad with Chopped Bacon, Grape Tomatoes and Roasted Red Peppers

Blue Cheese Dressing

Fresh Baked Rolls & Butter

Entrées and Sides

Roasted Beef Strip Loin, Bordelaise Sauce

Chimichurri Grilled Salmon

Penne Pasta, Roasted Shallot Butter, Grape Tomato, Spinach, Fresh Mozzarella, Basil

Goat Cheese Mashed Potatoes

Grilled Asparagus and Sundried Tomatoes

Desserts

New York Cheesecake

Chocolate Meringue Tarts

Young Americans Enhancements

Honey and Soy Glazed Pork

\$10 per person

Barbeque Braised Beef Short Ribs

\$12 per person

Lamb Stew with Rosemary and Potato

\$12 per person

THEMED BUFFETS (LUNCH OR DINNER)

Soul Train

\$85 per person

Salad

Fire and Ice Salad – Marinated Tomato, Cucumber, Sweet Onion & Basil

Three Bean Salad – Haricot Vert, Kidney Bean, Chickpea, Spinach, Cajun Vinaigrette

Jalapeño Cornbread

Seafood Display

Peel and Eat Shrimp

Entrées and Sides

Chicken and Andouille Gumbo

Blackened Redfish with Bell Pepper Relish

Shrimp Jambalaya

Jasmine Rice

Corn Maque Choux

Roasted Okra and Squash

Desserts

Banana Pudding Trifle

Beignets with Creole Honey

Soul Train Enhancements

Crawfish Boil

Shrimp and Scallop Étouffée

Market Price

\$10 per person

THEMED BUFFETS (LUNCH OR DINNER)

Unplugged

\$115 per person

Soup

Italian Minestrone

Salad

Chopped Romaine Salad – Tomatoes, Cucumbers, Garbanzo Beans, Roasted Red Peppers, Lemon Vinaigrette

Bibb Lettuce Salad – Goat Cheese, Candied Pecans, Pickled Onions, Raspberry Vinaigrette

Fresh Baked Rolls & Butter

Seafood Display

Chilled Peel and Eat Shrimp

Snow Crab Legs

Cocktail Sauce and Lemon Wedges

Entrées and Sides

Herb Roasted Chicken Quarters

Braised Beef Short Ribs with Peppercorn Jus

Salmon En Croûte

Herb Roasted Potato

Saffron Rice Pilaf

Charred Broccolini

Desserts

New York Style Cheesecake

Smoked Chocolate Pot De Crème

THEMED BUFFETS (LUNCH OR DINNER)

High Rollers

\$130 per person

Soup

Manhattan Conch Chowder

Salad

Vegas Caesar – Focaccia Croutons, Boquerones, Crispy Parmesan, Lemon Vinaigrette

Poached Pear & Arugula – Baby Arugula, Goat Cheese, Candied Pecans, Apple Cider Vinaigrette

Fresh Baked Rolls & Butter

Cold Display

Imported & Domestic Cheese Display

Jumbo Shrimp Cocktail

Cocktail Sauce and Lemon Wedges

Entrees and Sides

Chef Carved Beef Tenderloin, Rosemary Scented Red Wine Reduction

Herb Roasted Chicken – Wild Mushroom Veloute

Seared Sea Bass with Corn & Crab Maque Choux Cream

Roasted Root Vegetables

Boursin Whipped Potatoes

Grilled Asparagus & Roasted Red Peppers

Desserts

Layered Chocolate Trifle

Bourbon Peach Pot De Crème

PLATED DINNER

All plated dinner selections include fresh rolls and butter, salad, freshly brewed coffee, decaffeinated coffee, selection of artisan teas, lemonade or iced tea.

Choose One of the Following Salads

Salad

House Salad

House Spring Mix, Sliced Cucumbers, Grape Tomatoes, Pickled Onions and Italian or Ranch Dressing

Caesar Salad

Romaine Lettuce, Shaved Parmesan, Focaccia Croutons, Lemon & Homemade Caesar Dressing

Apple Cranberry Salad

Spring Mix Lettuce, Feta Cheese, Candied Pecans, Dried Cranberries, Apple Cider Vinaigrette

Poached Pear & Arugula

Baby Arugula, Blue Cheese, Candied Pecans, Apple Cider Vinaigrette

Bibb Lettuce Salad

Goat Cheese, Candied Pecans, Pickled Onions, Raspberry Vinaigrette

Tomato & Burrata

Marinated Heirloom Tomatoes, Burrata Cheese, Basil, Spinach, Balsamic Reduction, Extra Virgin Olive Oil

PLATED DINNER

Entrées (Choose up to 3 options)

Caprese Balsamic Grilled Chicken Fresh Mozzarella, French Green Beans, Roasted Red Bliss Potato	\$40 per person
Lightly Breaded Chicken Picatta Lemon Picatta Sauce, Broccoli, Roasted Vegetable Couscous	\$40 per person
Pan Seared Chicken Breast Sundried Tomatoes, Goat Cheese, Whipped Potato, Broccoli	\$40 per person
Wild Caught Salmon Chef's Vegetable Selection, Saffron Rice Pilaf, Tropical Salsa	\$42 per person
Sliced Heritage Pork Loin Cajun Apple Compote, Garlic Mashed Potato, Grilled Vegetables	\$44 per person
Blackened Mahi Mahi Coconut Rice, Grilled Asparagus, Tropical Salsa, Orange Gastrique	\$46 per person
New York Strip Steak Chimichurri Sauce, Roasted Potatoes, Chef's Vegetables	\$52 per person
Char-Grilled Ribeye Chef's Vegetables, Compound Butter, Garlic Mashed Potato	\$54 per person
Filet Mignon Garlic Mashed Potato, Chef's Vegetables, Bordelaise Sauce	\$58 per person
Pan Seared Sea Bass Corn & Edamame Succotash, Carrot Puree, Florida Citrus Buerre Blanc	\$58 per person

PLATED DINNER DUETS

Pan Seared Chicken & Jumbo Shrimp Sundried Tomato Cream Sauce, Mushroom & Spinach Risotto	\$54 per person
Wild Caught Salmon & Shrimp Skewer Chile Miso Glaze, Jasmine Rice, Roasted Sesame Broccoli	\$60 per person
Petite Filet Mignon & Seared Scallops Red Wine Reduction, Lemon Butter Sauce, Fingerling Potatoes, Grilled Asparagus	\$70 per person
Braised Wagyu Short Rib & Giant Prawns Red Wine Reduction, Lemon Butter Sauce, Boursin Whipped Potatoes, Grilled Asparagus	\$95 per person
Dry Aged New York Strip Steak & Sea Bass Chimichurri, Jalapeño Plantain Beurre Blanc, Pommes Dauphinoise & Grilled Asparagus	\$125 per person
Prime Filet Mignon & Australian Lobster Tail Cabernet Reduction, Citrus Beurre Blanc, Pommes Fondant & Charred Broccolini	Market Price

PLATED DINNER

Vegetarian Entrée Options

Baked Stuffed Portobello Mushroom Couscous, Roasted Vegetables, Mozzarella Cheese, Pesto Sauce, Balsamic Glaze	\$30 per person
Vegetable Ratatouille Roasted Vegetables, Tomato Pomodorina Sauce	\$30 per person
Potato Gnocchi Pasta Tomato Pomodorina Sauce, Parmesan, Basil Oil, Diced Vegetables	\$32 per person
Kung Pao Vegetable Stir Fry Mixed Diced Vegetables, Kung Pao Sauce, Roasted Peanuts	\$32 per person
Grilled Trumpet Mushroom Edamame, Succotash Charred Broccolini	\$32 per person

Dessert Selections

Crème Brulee	\$8 per person
Key Lime Tartlet	\$8 per person
Chocolate Decadence Cake	\$8 per person
Red Velvet Cheesecake	\$10 per person
Oreo Cheesecake	\$10 per person
Smoked Chocolate Tartlet	\$10 per person
Meyer Lemon Meringue Tartlet	\$10 per person
Jack Daniels Caramel Pot De Creme	\$12 per person
Prosecco Sabayon with Red Fruit	\$11 per person

RECEPTION - DISPLAYS

Fresh Vegetable Crudité Platter Hummus, Ranch Dressing	\$7.50 per person
Sliced Seasonal Fruit Display	\$9 per person
Cheese Display Artisan and Imported Cheeses, Garlic Bread, Lavash Crackers	\$12 per person
Charcuterie Display Cured Sliced Meats, Marinated Olives, Pickled Vegetables, Mustards, Toasted Breads	\$15 per person
Mashed Potato Bar Whipped Idaho Potatoes & Country Style Mashed Red Mashed Potatoes Chopped Bacon, Sour Cream, Shredded Cheese, Chives, Mushroom Gravy, Four Cheese Sauce, Jalapeños, Butter	\$14 per person
Mini Dessert Table Assorted Mini Cheesecakes, Fresh Fruit Tarts, Assorted Petite Fours, Brownies, Assorted Cookies	\$16 per person
International Sweets Table Opera Tortes, Vanilla or Chocolate Mousse, Fudge Brownie Squares, Cream Puffs, Assorted Petite Fours, Cannoli, Lemon Squares, Chocolate Flourless Cake	\$22 per person
Slider Bar (Choose Up to 3)	\$21 per person
Mini Beef Burger American Cheese, Pickle, Mini Artisan Roll	BBQ Shredded Pork Coleslaw, Pickle Chips, Mini Artisan Roll
Turkey Burger White Cheddar, Cranberry Mayonnaise, Mini Artisan Roll	Chicken Parmesan Mozzarella, Marinara Sauce, Mini Artisan Roll
Beef Short Rib Sautéed Red Onion, Goat Cheese, Mini Artisan Roll	Grilled Portobello Fresh Mozzarella, Basil Mayonnaise, Mini Artisan Roll

CARVING STATIONS

All carving stations require \$150.00 attendant fee per attendant for 2 hours of service.
\$50.00 for each attendant for additional hour.

Roasted Breast of Turkey (serves 30) Cranberry Mayonnaise, Assorted Dinner Rolls, Condiments	\$325 each
Smoked Pork Loin (serves 50) Pineapple & Pepper Chutney, Artisan Mini Rolls	\$375 each
Whole Roast Tenderloin of Beef (serves 25) Wild Mushroom Demi-Glace, Whole Grain Mustard, Assorted Dinner Rolls	\$525 each
Roasted Prime Rib of Beef (serves 40) Horseradish Cream, Au Jus, Mini French Baguettes	\$600 each
Baked Salmon En Croute (serves 20) Fresh Salmon Baked in Puff Pastry with Sautéed Spinach, Boursin and Onions. Served with Lemon Dill Sauce	\$300 each
Roasted Boneless Leg of Lamb (serves 15) Herb Roasted with Fresh Garlic, Mustard and Thyme. Served with Rosemary Mint Pesto, Rosemary Au Jus, Assorted Dinner Rolls	\$300 each

ACTION STATIONS

All action stations require \$150.00 attendant fee per attendant for 2 hours of service.
\$50.00 for each attendant for additional hour.

On Top of Spaghetti

Cavattapi, Penne Pasta, Tomato Basil, Asiago Cream, Italian Sausage, Roasted Chicken, Chopped Bacon, Spinach, Asparagus, Artichokes, Sun-Dried Tomatoes, Shaved Parmesan, Red Pepper Flakes, Warm Bread Sticks

\$21 per person

I Am 'Pho' Real

Vietnamese Meatballs, Poached Shrimp, Rice Noodles, Ginger Broth, Peanut Sauce Cilantro, Thai Basil, Mint, Bean Sprouts, Shaved Carrots, Scallions, Chopped Peanuts

\$22 per person

Rice Rice Baby

Creamy Arborio Rice with a selection of Poached Shrimp, Grilled Chicken, Pork Belly, Sliced Mushrooms, English Peas, Asparagus, Roasted Garlic, Chives, Parmesan

\$22 per person

Bananarama Foster

Fresh Banana, Butter, Cinnamon, Caramel Syrup, Chocolate Sauce, Rum Sauce, Vanilla Ice Cream, Powdered Sugar, Orange Zest, Red Cherries

\$14 per person

HORS D'OEUVRES

Minimum 50 pieces per selection.

Cold Selections

\$5 per piece

Antipasti Skewers
Boursin Cheese Canape
Goat Cheese Tart
Prosciutto Wrapped Asparagus
Tomato Basil Bruschetta

\$6 per piece

Beef Tenderloin Canape
Seared Tuna Canape
Shrimp Ceviche
Smoked Salmon Canape
Tuna Tartare
Wild Mushroom Tart
Blackened Pork Tenderloin
Parmesan Gougere

Hot Selections

\$6 per piece

Coconut Chicken Tender
Vietnamese Meatball
Firecracker Shrimp Shooter
Spanikopita
Vegetable Spring Roll
Chicken Satay
Chicken Wonton

\$7 per piece

Bacon Wrapped Blue Cheese
Stuffed Dates
Beef Empanada
Beef Satay
Coconut Shrimp
Pork Pot Sticker
Crab Stuffed Mushroom

\$8 per piece

Bacon Wrapped Beef Tenderloin
Bacon Wrapped Scallop
Bacon Wrapped Shrimp
Maryland Crab Cake
Shrimp Tempura
Shrimp Chorizo Kebab

CONSUMPTION BAR

All Bar Packages require one bartender per 75 guests. Bartender fee is \$150 per bar for up to 4 hours of service. All bars are fully stocked with your selection of spirits, red and white wine, domestic and imported beers, soft drinks, bottled water, mixers and juices.

Consumption Bar Service - Hosted

Hosted Bar prices are subject to 22% service charge and 6.5% tax

Assorted Soft Drinks	\$4 per drink
Evian Water	\$4 per drink
Red Bull	\$6 per drink
Domestic Beer	\$6 per drink
Imported Beer	\$7 per drink
Well Brands	\$7.50 per drink
House Wines	\$8 per drink
Premium Brands	\$9.50 per drink
Top Shelf Brands	\$11.50 per drink
Sparkling Wine	\$12 per drink
Premium Wine	\$13 per drink

Consumption Bar Service - Cash

Cash Bar prices are inclusive of 6.5% tax

Assorted Soft Drinks	\$4.25 per drink
Evian Water	\$4.25 per drink
Red Bull	\$6.50 per drink
Domestic Beer	\$6.50 per drink
Imported Beer	\$7.50 per drink
Well Brands	\$8.00 per drink
House Wines	\$8.50 per drink
Premium Brands	\$11 per drink
Top Shelf Brands	\$13 per drink
Sparkling Wine	\$13 per drink
Premium Wine	\$14 per drink

HOSTED BAR PACKAGES

All Bar Packages require one bartender per 75 guests. Bartender fee is \$150 per bar for up to 4 hours of service. All bars are fully stocked with your selection of spirits, red and white wine, domestic and imported beers, soft drinks, bottled water, mixers and juices.

Hosted Bar by the Hour

Beer & Wine

1 hour	\$18 per person
2 hours	\$25 per person
3 hours	\$32 per person
4 hours	\$39 per person

Silver Selections/ Well Brands

1 hour	\$22 per person
2 hours	\$28 per person
3 hours	\$34 per person
4 hours	\$40 per person

Gold Selections/ Premium Brands

1 hour	\$28 per person
2 hours	\$34 per person
3 hours	\$40 per person
4 hours	\$46 per person

Platinum Selections/ Top Shelf Brands

1 hour	\$34 per person
2 hours	\$40 per person
3 hours	\$46 per person
4 hours	\$52 per person