



## Breakfast Buffet

Fluffy scrambled eggs

Sausage links

Applewood-smoked bacon

Breakfast potatoes with bell peppers and caramelized onions

Assorted fresh-baked muffins and Danish

Fresh sliced seasonal fruit

Chilled orange and cranberry juice

Freshly-brewed Starbucks® premium and decaffeinated coffee

Assorted Tazo® teas

27.00

## Enhancements

Enhancements are available for purchase only in conjunction with a Hot Breakfast buffet.

Organic oatmeal with raisins and brown sugar 4.50

Belgian waffles with hot maple syrup, warm strawberry compote and whipped cream 5.00

French toast with powdered and hot maple syrup 4.50

Cheese blintzes with powdered sugar and warm blueberry compote 4.50

Frittata with red peppers, zucchini, onions, mushrooms and provolone cheese 5.50

Breakfast burrito with chorizo, bell peppers and cheddar 6.50

Croissant sandwich with eggs, ham and cheddar 6.50

Assorted cereals with 2% and skim milk 3.50

Bagel with assorted cream cheese spreads 4.00

Smoked salmon platter 7.50

Assorted yogurt parfait 6.50

Chicken sausage patties 3.50

All Terms Apply for Breakfast, Lunch and Dinner

Minimum of 25 guests required. Prices are per person. All meals are designed for a maximum of 90 minute service.

For groups less than 25 guests, \$175 surcharge will be added.

All food and beverage is subject to a 22% taxable Service Charge (16.8% of service charge distributed to service personnel and 5.2% administrative fee retained by hotel) and 9.25% sales tax, which is subject to change. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.



## Continental Buffet

Assorted fresh-baked muffins

Assorted fresh-baked Danish

Breakfast breads

Fresh sliced seasonal fruit

Chilled orange and cranberry juice

Freshly-brewed Starbucks® premium and decaffeinated coffee

Assorted Tazo® teas

21.00

## Enhancements

Enhancements are available for purchase only in conjunction with a Hot or Continental Breakfast buffet.

Assorted cereals with 2% and skim milk 4.00

Smoked salmon platter 7.50

Assorted yogurt parfait 6.50

Bagel with assorted cream cheese spreads 3.00

## A La Carte Breakfast Items

Bagels and assorted cheese spreads 36.00 per dozen

Assorted individual fruit yogurt 4.00 each

Croissants, muffins and Danish 36.00 per dozen

Assorted doughnuts 28.00 per dozen

Whole fresh fruit 2.50 each

Freshly-brewed Starbucks premium and decaffeinated coffee 64.00 per gallon / 32.00 per half gallon

Premium selection of Tazo assorted teas 64.00 per gallon

Individual milk 4.00 each

Chilled apple, orange, or cranberry juice 51.00 per gallon

Individual bottled fruit juices 6.00 each

Bottled, Still, or Sparkling Water 5.50

Starbucks bottled Frappuccino drinks 6.00 each

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## Plated Breakfast

All plated breakfast items include a basket of pastries, Orange Juice and Freshly Brewed Starbucks Coffee and Tazo Teas.

### French Toast

Thick cut brioche French toast with powdered sugar, warm maple syrup 19.00

### Spinach Croissant Sandwich

Fluffy scrambled eggs, sautéed spinach and feta cheese on a jumbo croissant, with bell peppers and caramelized onions and grilled tomato 24.00

### Traditional

Fluffy scrambled eggs, choice of applewood-smoked bacon or link sausage, croissant, breakfast potatoes with bell peppers and caramelized onions and grilled tomato 23.00

### Breakfast Burrito

Fluffy scrambled eggs, chorizo, bell peppers and cheddar wrapped in a warm flour tortilla, breakfast potatoes with bell peppers and caramelized onions, refried beans with cotija cheese and grilled tomato 24.50

### Eggs Benedict

Poached egg, seared Canadian bacon and Hollandaise sauce on a toasted English muffin, breakfast potatoes with bell peppers and caramelized onions and grilled tomato 26.00

### Steak and Eggs

Grilled New York strip steak, fluffy scrambled eggs, croissants, breakfast potatoes with bell peppers and caramelized onions, side of Hollandaise sauce and grilled tomato 29.00



## Lunch Buffets

### Mexican Fiesta

Achiote-rubbed carne asada  
Chicken mole  
Cheese enchilada  
Mexican rice  
Braised pinto beans  
Seasonal mixed vegetables  
Caesar salad  
Jicama salad with valencia oranges  
Warm corn and flour tortillas  
Churros with honey  
41.00

### Mediterranean

Grilled citrus marinated chicken  
Peppered flatiron steak  
Mediterranean olive and feta cheese salad  
Chilled vegetable platter (yellow squash, Zucchini, red peppers, Portobello mushroom)  
Fresh sliced seasonal fruit  
Hummus  
Tabouleh  
Pita bread  
Baklava  
42.00

### Deli Board

Roast beef  
Ham  
Turkey  
Swiss, Cheddar, Provolone  
Potato salad  
House-made kettle chips  
Cole slaw  
Fresh sliced seasonal fruit  
Lettuce, tomato, onion and pickle  
Assorted sliced breads  
Fresh-baked cookies and brownies  
38.00

### BBQ in the Park

BBQ pulled pork  
Roasted chicken with pan gravy  
BBQ beef brisket  
Herb-roasted potatoes  
Corn on the cob  
Honey-baked beans  
Cornbread  
Potato salad  
Macaroni salad  
Cole slaw  
Peach cobbler  
45.00

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## Plated Lunch

All plated lunches come with a salad, dessert, rolls, butter, coffee and iced tea.

### Select an Entree

#### Teriyaki Mahi Mahi

Served with jasmine rice and roasted pineapple-mango salsa and bok choy 38.00

#### Herb-seared Salmon

Served with meyer lemon risotto primavera, yellow pepper sauce and seasonal vegetables 36.00

#### Chicken Marsala

Chicken breast with rice pilaf, mushroom ragout and seasonal vegetables. 36.00

#### Stuffed Chicken Breast

Stuffed with spinach and herb spread and topped with cabernet reduction, accompanied by rice pilaf and seasonal vegetables 37.00

#### Braised Beef Shortribs

Topped with pan sauce, roasted garlic and parmesan polenta and seasonal vegetables 39.00

#### Flatiron Steak

Herb-marinated, grilled and served with horseradish mashed potatoes and seasonal vegetables 41.00

### Select a Salad

#### Green

Mixed greens, cucumber, tomato, carrots and choice of dressing

#### Caesar

Romaine lettuce, parmesan cheese, herb croutons and Caesar dressing

#### Wedge

Iceberg lettuce, Maytag blue cheese, bacon crumbles, roma tomato, and blue cheese dressing

### Select a Dessert

#### Tiramisu

Mascarpone mousse, amaretto-soaked lady fingers, espresso coffee cake

#### Fruit Tart

Seasonal fresh fruit on vanilla-almond shortbread with crème anglaise

#### Chocolate Cake

Chocolate sponge cake topped with chocolate glaze

#### Carrot Cake

Moist carrot cake topped with sweet cream cheese frosting

#### Cheesecake

Rich cheesecake on graham cracker crust with strawberry purée



## Plated Lunch: Vegetarian Options

Priced at primary entrée

### **Pasta Primavera**

Served with penne pasta in pesto cream sauce, sun-dried tomato and julienne vegetables

### **Vegetable Napoleon**

Served with a roasted portobello mushroom, bell pepper, zucchini, yellow squash and eggplant with a side of herb roasted potato on a bed of marinara sauce

### **Sundried Tomato Ravioli**

Served with julienne vegetables

## Grab & Go

All boxed lunches include whole fruit, kettle chips and fresh baked cookies

### **Turkey sandwich**

Served with Avocado, Lettuce and Tomato on a Croissant 28.00

### **Grilled Chicken Sandwich**

Served with tomato, mozzarella, creamy basil pesto on panini grilled ciabatta bread 32.00

### **Vegetarian Wrap**

Served with bousin cheese, roma tomatoes, romaine lettuce tossed in creamy parmesan dressing in a sundried tomato tortilla with roasted pepper aioli 27.00

Add chicken 3.00

### **Roast Beef Sandwich**

Served on a French Roll with swiss cheese 32.00



## Dinner Buffets

### **Tuscan**

Chicken marsala  
Fillet of sole piccata  
Pasta primavera  
Wild mushroom risotto  
Zucchini Provencal, Garlic bread  
Tomato cucumber panzanella salad  
Mushroom salad with canellini beans  
Italian cous cous  
Caesar salad  
Frangelico mousse, Tiramisu  
51.00

### **Supreme**

Herb-crusted sliced prime rib with horseradish cream sauce  
Seared chicken breast with natural jus  
Chilean sea bass with lemongrass emulsion  
Black truffle goat cheese whipped potatoes  
Haricot vert almandine  
Young squash and baby carrots  
Little gem wedge salad with roquefort cheese dressing  
Baby spinach and frisee salad with champignon mushrooms, bacon and honey-poppysseed dressing  
Strawberry mousse and chocolate petit fours  
Chantilly Napoleon Mango Delight  
66.00

### **Asian**

Stir-fried beef tenderloin and broccoli with garlic and oyster sauce  
Miso-marinated sea bass with lemongrass-scallion sauce  
Hoisin BBQ chicken breast  
Cantonese fried rice  
Steamed White Rice  
Black bean sautéed vegetables  
Sesame chicken, shiitake mushrooms and buckwheat noodle salad  
Spicy Korean cucumber salad  
Asian-inspired miniature desserts  
57.00

Minimum of 25 guests required. Prices are per person. All meals are designed for a maximum of 90 minute service.

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### **Plated Dinner**

All plated dinners come with choice of salad, dessert, rolls, butter, coffee and iced tea.

#### **Select an entree**

##### **Salmon Piccata**

Served with cous cous, seasonal vegetables and lemon caper sauce 47.00

##### **Chilean Sea Bass**

With rice pilaf, seasonal vegetables and yellow pepper coulis Market Price

##### **Chicken Chardonnay**

Half chicken with herb-roasted potatoes, seasonal vegetables and white wine sauce 45.00

##### **New York Steak**

With garlic mashed potatoes, seasonal vegetables and cabernet reduction 51.00

##### **Filet Mignon**

With roasted fingerling potatoes, seasonal vegetables and bordelaise sauce 54.00

##### **Vegetable Napoleon**

Roasted portobello mushroom, bell pepper, zucchini, yellow squash and eggplant with a side of herb roasted potato on a bed of marinara sauce

#### **Select a salad**

##### **Blue Cheese Endive**

Mixed greens, candied walnuts, blue cheese crumbles and champagne vinaigrette on endive spears

##### **Green**

Mixed greens, cucumber, tomato, carrots and choice of dressing

##### **Caesar**

Romaine lettuce, parmesan cheese, herb croutons and Caesar dressing

##### **Wedge**

Iceberg lettuce, Maytag blue cheese, bacon crumbles, roma tomato and blue cheese dressing

##### **Caprese**

Fresh mozzarella, roma tomato, fresh basil, balsamic reduction, fresh cracked pepper and kosher salt

##### **Beet and Goat Cheese**

Roasted beets, creamy goat cheese, spinach and balsamic vinaigrette





**Plated Dinner (Continued)**

All plated dinners come with choice of salad, dessert, rolls, butter, coffee and iced tea.

**Select a dessert**

**Tiramisu**

Mascarpone mousse, amaretto-soaked lady fingers, espresso coffee cake

**Fruit Tart**

Seasonal fresh fruit on vanilla-almond shortbread with crème anglaise

**Chocolate Cake**

Chocolate sponge cake topped with chocolate glaze

**Carrot Cake**

Moist carrot cake topped with sweet cream cheese frosting

**Cheesecake**

Rich cheesecake on graham cracker crust with strawberry purée

**Duets**

**Southern Duet**

Fried catfish and chicken, collard greens and mashed potatoes with pan gravy 53.00

**Filet and Garlic-butter Prawns**

With herb roasted potatoes and seasonal vegetables 63.00

**New York and Chicken Marsala**

With garlic mashed potatoes and seasonal vegetables 57.00



**Let's Take a Break**

**Nacho Bar**

Tortilla chips Nacho cheese Black beans Guacamole  
Pico de gallo Sour cream Jalapeños 18.00

**Naturally**

Assorted yogurt parfait Fruit kabobs Granolatinis  
Mixed nuts 20.50

**East Meets West**

Assorted mochi  
Assorted sushi (four pieces) Rice cracker mix  
Fortune cookies Iced green tea  
26.50

**Chocoholic's dream**

Triple chocolate brownies assorted chocolate bars  
Chocolate chip cookies  
White chocolate macadamia nut cookies Chocolate  
scones  
Cold milk  
14.50

**7th Inning stretch**

Peanuts Popcorn crackerjacks  
Soft pretzels with mustard Potato chips  
Mini corndogs  
19.50

**A La Carte Break Items**

Brownies and blondies 36.00 per dozen  
Fresh baked cookies 36.00 per dozen  
Jumbo soft pretzels with mustard 5.00 each  
Chips and salsa 6.00 per person  
Assorted individual yogurt 4.00 each  
Whole fresh fruit 2.50 each  
Granola bars 4.00 each  
Protein bars 6.00 each  
Candy bars 3.00 each  
Mixed nuts 28.00 per pound  
Individual Kettle chips bags 4.00 each  
Individual Popcorn 4.00 each  
Ice cream bars 6.00 each

Freshly-brewed Starbucks® premium and decaffeinated  
coffee 64.00 per gallon / 32.00 per half gallon  
Iced tea 59.00 per gallon  
Tazo® assorted tea 64.00 per gallon  
Individual milk 4.00 each  
Apple, orange or cranberry juice 51.00 per gallon  
Naked bottled fruit juices 6.00 each  
Starbucks bottled Frappuccino drinks 6.00 each  
Red Bull Energy Drink 6.00 each  
Sugar Free Red Bull Energy Drink 6.00 each  
Bottled, Still, or Sparkling Water 5.50  
Assorted Soft Drink 4.00 each

Minimum of 10 guests required. Prices are per person. All breaks are designed for 1 hour maximum consumption.

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## Receptions

### Hot Stations

*Chef Attendant Fee of \$150 required for select Hot Stations.*

- Turkey breast (serves 25) 179.00
- Prime rib (serves 30) 389.00
- Pork loin (serves 25) 206.00
- Whole steamship (serves 100) 725.00
- Pasta station with 3 assorted pastas and sauces 21.00 per person
- Add Chicken- 5.00
- Add Shrimp- 7.00
- Fajita Station with chicken and beef 25.00 per person

### Cold Displays

- Artisan cheese display (serves 50) 360.00
- Sliced seasonal fruit (serves 50) 310.00
- Vegetable crudité (serves 50) 260.00
- Antipasto Tray (serves 50) 360.00
- Assorted sushi (100 pieces) 620.00
- Iced seafood bar with shrimp, crab claws and oysters (100 pieces) 620.00

### A La Carte reception Items

- |   |  |
|---|--|
| Chicken satay in teriyaki sauce 5.25                            | Smoked salmon pinwheel on cucumber rounds 6.25           |
| Beef satay in Thai peanut sauce 5.25                            | Caprese skewer with mozzarella and cherry tomato 4.25    |
| Petite crab cakes 5.25  | Seared ahi tuna with wasabi aioli on crispy wonton 6.25  |
| Vegetable spring rolls 4.25                                     | Goat cheese crostini with sundried tomato and pesto 4.25 |
| Spanakopita 4.25  | Feta and kalamata olive-stuffed cucumber 4.25            |
| Petite lamb chop with mint aioli 6.25                           | Prosciutto-wrapped melon 5.25                            |
| Jumbo coconut shrimp skewers with mango chutney 6.25            | Artichoke Cups 4.25                                      |
| Pancetta-wrapped scallops 6.25                                  | Shrimp Platina 7.25                                      |
| Parmesan-crusted chicken breast with marinara sauce 5.25        | Brie Tartlet 5.25  |
| Chicken wings in teriyaki, honey mustard, or buffalo sauce 5.25 | Petite Beef Wellington 6.25                              |
|   | Warm Chicken Tortilla Shooters 7.25                      |

Minimum of two selections for 90 minutes of service. Chef Attendant Fee of \$150 required for all Hot Stations. A la carte items priced per piece.

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**Beverage Service**

*Bar service can be arranged on a non-hosted or hosted basis.  
A bartender fee of \$150++ per bar will be charged if bar revenue does not meet or exceed \$500 per bar.*

	<b>Consumption Host Bar</b>	<b>Non-Host Bar</b>
<b>Well</b>	\$8.50	\$9.50
<b>Premium</b>	\$10.50	\$11.50
<b>Luxury</b>	\$12.50	\$13.50
<b>House Wine</b>	\$8.50	\$9.50
<b>Domestic Beer</b>	\$6.50	\$7.50
<b>Imported Beer</b>	\$7.50	\$8.50
<b>Bottled Water</b>	\$4.50	\$5.50

**Hosted Bar Per Hour**

Super Well Spirits, Imported/Domestic Beer and Soft Drinks  
\$19++ per person for one hour  
Premium Spirits, Imported/Domestic Beer and Soft Drinks  
\$24 ++ per person for one hour  
Luxury Spirits, Imported/Domestic Beer and Soft Drinks  
\$29 ++ per person for one hour  
Additional Hours: \$10 ++ per hour

Hosted bar prices are subject to a service charge and applicable sales tax.

**Brands**

<b>Well</b>	<b>Luxury</b>	<b>Domestic Beer</b>	<b>Soft Drinks</b>
Smirnoff	Grey Goose	Budweiser	Coke
Beefeaters	Bombay Sapphire	Budlight	Diet Coke
Jim Beam	Makers Mark	Coors Light	Sprite
Cruzan Rum	Captain Morgan	Miller Light	Seagram's Ginger Ale
Sauza Tequila	Patron Tequila		
Seagram's 7	Crown Royal		
Johnnie Walker Red	Johnnie Walker Black	<b>Imported Beer</b>	
	Grand Marnier	Heineken	
<b>Premium</b>		Heineken Light	
Absolute		Corona	
Tanqueray		Corona Light	
Wild Turkey			
Bacardi Light			
Milagro Tequila			
Seagram's VO			
Jack Daniels			
Chivas Regal Scotch			



## Meeting Packages

### Executive Meeting Package

#### Breakfast Buffet

Scrambled eggs  
Applewood-smoked bacon  
Sausage links  
Breakfast potatoes with bell peppers and  
caramelized onions  
Assorted muffins and Danish  
Fresh sliced fruit  
Orange and cranberry juice  
Starbucks® regular and decaf coffee  
Tazo® tea

#### Trail Mix Bar

Create your own mix using:  
Granola  
Assorted dried fruit Assorted nuts Carob chips  
Starbucks regular and decaf coffee  
Tazo tea

#### Lunch

Green salad with choice of dressing  
Rolls and butter  
Choice of one:  
Chicken Marsala with rice pilaf and fresh  
vegetables  
Filet of salmon with lemon-caper sauce, roasted  
potato and fresh vegetables  
Penne pasta with pesto sauce and sun-dried  
tomato  
Tiramisu

#### Afternoon Break

Fresh baked cookies, brownies and blondies  
Starbucks regular and decaf coffee  
Tazo tea  
71.00

### Express Meeting Package

#### Eye-opener

Assorted muffins and Danish  
Starbucks regular and decaf coffee  
Tazo tea

#### Lunch

Green salad with choice of dressing  
Rolls and butter  
Choice of one:  
Chicken marsala with rice pilaf and fresh  
vegetables  
Filet of salmon with lemon-caper sauce,  
roasted potato and fresh vegetables  
Penne pasta with pesto sauce and sun-dried  
tomato  
Tiramisu

#### Afternoon Break

Fresh baked cookies, brownies and blondies  
Starbucks regular and decaf coffee  
Tazo tea  
49.00

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