



CATERING MENU



Breakfast

INCLUDES: ASSORTED PASTRIES | FRUIT PRESERVES | BUTTER | ASSORTED FRUIT JUICE, | REGULAR & DECAF COFFEE | ASSORTED TEA

STARTERS

HALF GRAPEFRUIT 8

HONEY-VANILLA YOGURT W/BERRIES AND GRANOLA 10

BREAKFAST BURRITO 30

TOMATO FLOUR TORTILLA | SCRAMBLED EGGS | TOMATO | GREEN ONIONS | SAUSAGE | BACON | SALSA, SOUR CREAM, GUACAMOLE | HOME-STYLE RED SKIN POTATOES OR HASH BROWNS

AMERICAN BREAKFAST 35

SCRAMBLED EGGS WITH HERBS | HOME-STYLE RED SKIN POTATOES OR HASH BROWNS | CHOICE OF BACON, HAM OR SAUSAGE LINKS | FRUIT GARNISH

STRAWBERRY FRENCH TOAST 32

THICK-CUT BREAD DIPPED IN CINNAMON CUSTARD | VANILLA MASCARPONE | FRESH STRAWBERRIES | CHOICE OF BACON, HAM OR SAUSAGE LINKS

STEAK & EGGS 40

GRILLED 6OZ RIB-EYE STEAK | SCRAMBLED EGGS | HOME-STYLE RED SKIN POTATOES | HASH BROWNS | FRUIT GARNISH

CONTINENTAL

PLAZA CONTINENTAL 35

SLICED FRUIT DISPLAY | CROISSANTS | DANISH | MUFFINS | ASSORTED BAGELS | CREAM CHEESE | FRUIT PRESERVES

GOLD CONTINENTAL 37

SLICED FRUIT DISPLAY | CROISSANTS | DANISH | MUFFINS | BAGELS W/ CREAM | INDIVIDUAL FRUIT YOGURT | GRANOLA | ASSORTED COLD CEREAL | MILK

CONGRESS CONTINENTAL 40

SLICED FRUIT DISPLAY | CROISSANTS | MUFFINS | DANISH | SAUSAGE EGG AND CHEESE BISCUIT OR HAM AND SWISS CROISSANT

EUROPEAN CONTINENTAL 45

SLICED FRUIT DISPLAY | CROISSANTS | BAGUETTE | DANISH | ROLLS | PLAIN OR FRUIT YOGURT | SLICED CHEESE | SLICED MEATS | HARD BOILED EGGS | SLICED TOMATOES

BUFFET

BUFFET PRICES & QUANTITIES ARE BASED ON ONE HOUR BUFFET

RISE & SHINE 40

SLICED FRUIT DISPLAY | INDIVIDUAL YOGURT | SCRAMBLED EGGS W/ HERBS | CHOICE OF TWO: BACON, HAM, PORK OR TURKEY SAUSAGE | HOME-STYLE RED SKIN POTATOES OR HASH BROWNS | PASTRIES OR BUTTERMILK BISCUITS

SOUTHERN SUNRISE 45

SLICED FRUIT DISPLAY | CHORIZO AND CHEDDAR FRITTATA | SCRAMBLED EGGS W/ DICED PEPPERS AND ONIONS | CHOICE OF TWO: HAM, PORK, OR TURKEY SAUCE | HOME-STYLE RED SKIN POTATOES OR HASH BROWNS | FLOUR TORTILLAS | SALSA | SHREDDED CHEDDAR | JALAPEÑOS

GRAND BUCKINGHAM 50

SLICED FRUIT DISPLAY | INDIVIDUAL YOGURT | GRANOLA | SCRAMBLED EGGS W/ HERBS | CHOICE OF TWO: HAM, PORK, OR TURKEY SAUCE CROISSANT | HOME-STYLE RED SKIN POTATOES OR HASH BROWNS | MINI BELGIAN WAFFLES OR PANCAKES | MAPLE SYRUP

SUBSTITUTIONS & ADD ONS

EGG BEATERS - ADD • 8.00

MINI BELGIAN WAFFLES OR PANCAKES - ADD • 8.50

CORNED BEEF HASH, CANADIAN BACON, CHICKEN SAUSAGE OR TURKEY SAUSAGE - ADD • 9

OATMEAL | DICED FRUIT | RAISINS | FRESH FRUIT | BROWN SUGAR - ADD • 8.25

SLICED SMOKED SALMON | RED ONIONS | TOMATOES | CAPERS | BROWN SUGAR - ADD • 8.50

PRICES ARE SUBJECT TO A 21 % SERVICE CHARGE AND 11.75% SALES TAX
PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE
A FEE OF \$75 WILL APPLY TO GROUPS UNDER 50 GUESTS
THE CONGRESS PLAZA HOTEL & CONVENTION CENTER

Plated Lunch

INCLUDES 3 COURSES: SOUP OR SALAD | ENTRÉE | DESSERT
ASSORTED ROLLS | BUTTER | REGULAR & DECAF COFFEE SELECTION OF ASSORTED TEA

SOUP

POTATO LEEK | TOMATO BASIL | NEW ENGLAND CLAM CHOWDER | MINESTRONE | ROSEMARY CHICKEN RICE | BROCCOLI AND CHEDDAR

SALAD

TRADITIONAL CAESAR SALAD

ROMAINE LETTUCE | CROUTONS | CHERRY TOMATOES | PARMESAN CHEESE

GARDEN SALAD

MIXED GREENS | TOMATOES | CUCUMBERS | CARROTS | ONIONS

MIXED GREEN SALAD

MIXED GREENS | STONE FRUIT | GOAT CHEESE | CANDIED PECANS

STRAWBERRY SALAD

MIXED GREENS | FRESH STRAWBERRIES | BOURSIN CHEESE | CANDIED PECANS

DRESSINGS

ITALIAN | BALSAMIC | VINAIGRETTE | ASIAN SESAME | BLUE CHEESE | CAESAR | CHIPOTLE RANCH | RED WINE VINAIGRETTE

COLD ENTREES

PORTABELLA MUSHROOM BAGUETTE 38

GRILLED PORTABELLA MUSHROOM | ROASTED RED PEPPER | TOMATOES | WILTED SPINACH | CHEESE | HERB MAYO

SOUTHWEST CHICKEN WRAP 40

GRILLED CHICKEN BREAST | CHIPOTLE MAYO | TOMATO | CHEDDAR CHEESE | LETTUCE | BLACK BEANS | TOMATO FLOUR TORTILLA

MUFFULETTA SANDWICH 40

SALAMI | TURKEY BREAST | SMOKED HAM | MOZZARELLA CHEESE | SHREDDED LETTUCE | SLICED ONION | TOMATOES | GREEN OLIVE RELISH | FRENCH BREAD

CHICKEN CAESAR SALAD 45

ROMAINE LETTUCE | SLICED CHICKEN BREAST | CHERRY TOMATOES | HARD BOILED EGGS | GRATED PARMESAN CHEESE | GARLIC CROUTONS | CAESAR DRESSING

CHICKEN FOCACCIA 45

GRILLED CHICKEN BREAST | PESTO MAYO | PROVOLONE CHEESE | ROMA TOMATOES | LETTUCE | HERB FOCACCIA

HOT ENTREES

VEGETABLE LASAGNA 50

CREAMY CHEESE LASAGNA | SAUTÉED SPINACH | CARAMELIZED ONIONS | ROASTED RED PEPPERS | GARLIC BREAD | SEASONAL VEGETABLES

CHICKEN MARSALA 55

TENDER CHICKEN BREAST | PLUME MUSHROOMS | RICH MARSALA SAUCE | WILD RICE

SCOTTISH SALMON 56

SAUTÉ SCOTTISH FILET OF SALMON | DILL SAUCE | SAFFRON RICE | VEGETABLE OF THE DAY

CONGRESS TRUFFLE FLAT IRON STEAK 60

FLAT IRON STEAK | AU GRATIN POTATOES | TRUFFLE BORDELAISE SAUCE | VEGETABLE OF THE DAY

DESSERT

NEW YORK CHEESECAKE | GERMAN CHOCOLATE CAKE | WHITE CHOCOLATE MOUSSE | CARROT CAKE |
TRIPLE BERRY MOUSSE | RED VELVET | LEMON OR RASPBERRY SORBET

Buffet Lunch

BUFFET PRICES AND QUANTITIES ARE BASED ON 1 HOUR BUFFET
INCLUDES REGULAR & DECAF COFFEE | SELECTION OF ASSORTED TEAS

MINI SANDWICHES & WRAPS 60

SALAD: MIXED GREENS | JULIENNE CARROTS | ONIONS | CHERRY TOMATOES | CUCUMBERS | TWO DRESSINGS
CHOICE OF THREE MINI-SANDWICHES OR ASSORTED ROLLS: SMOKED TURKEY AND CHEDDAR CHEESE | ROAST BEEF AND PEPPER JACK |
SALAMI AND PROVOLONE | SMOKED HAM AND HAVARTI CHEESE | PASTRAMI AND SWISS CHEESE
CHOICE OF TWO MINI-WRAPPS: CHICKEN CAESAR | SOUTHWEST TURKEY | ROAST BEEF AND BLUE CHEESE | ROASTED VEGGIES
GARNISHES AND CONDIMENTS: RED ONION | PICKLE SPEARS | VINAIGRETTE | DIJON AND YELLOW MUSTARD | MAYO
CHIPS: REGULAR | SOUR CREAM AND ONION | BBQ
ASSORTED DESSERT BARS

PICNIC BUFFET 70

SALAD: MIXED GREENS | JULIENNE CARROTS | ONIONS | CHERRY TOMATOES | CUCUMBERS | TWO DRESSINGS
POTATO SALAD | COLE SLAW
HAMBURGERS | HOT DOGS
GRILLED CHICKEN WITH BBQ SAUCE
CORN ON THE COB
BOURBON BAKED BEANS
ASSORTED ROLLS
APPLE PIE OR STRAWBERRY SHORTCAKE
GARNISHES AND CONDIMENTS: LETTUCE | TOMATO | ONION | PICKLED SPEARS | SLICED CHEESE | MUSTARD | MAYO | KETCHUP

SOUP & SALAD 65

SEASONAL SOUP DU JOUR
ASSORTED ROLLS
SALAD: CRISP ROMAINE AND SPRING MIXED
ASSORTED MEATS: GRILLED CHICKEN | STEAK | MARINATED ALBACORE TUNA SALAD
CHOICE OF TWO CHEESES: SHREDDED CHEDDAR | PARMESAN | BLUE CHEESE | FETA CHEESE
CHOICE OF THREE DRESSINGS: : ITALIAN | BALSAMIC VINAIGRETTE | ASIAN SESAME | BLUE CHEESE | CAESAR | CHIPOTLE RANCH |
RED WINE VINAIGRETTE | FAT-FREE: RASPBERRY VINAIGRETTE, ITALIAN, FRENCH | REDUCED FAT RANCH
CHOICE OF TWO: COOKIES | BROWNIES | MIXED FRUIT SALAD
ADD \$11 FOR: SHRIMP | GRILLED AHI | SALMON

DELI LUNCH 65

SEASONAL SOUP DU JOUR

SALAD: MIXED GREENS | JULIENNE CARROTS | ONIONS | CHERRY TOMATOES | CUCUMBERS | TWO DRESSINGS

ASSORTED ROLLS

ASSORTED MEATS: ROAST BEEF | HAM | SMOKED TURKEY | TUNA SALAD

ASSORTED CHEESE: : AMERICAN | CHEDDAR | SWISS

GARNISHES AND CONDIMENTS: RED ONION | PICKLE SPEARS | VINAIGRETTE | DIJON AND YELLOW MUSTARD | MAYO

CHIPS: REGULAR | SOUR CREAM AND ONION | BBQ

CHOICE OF PASTA SALAD | POTATO SALAD

ASSORTED DESSERT BARS

ASSORTED BOXED LUNCH 40

INCLUDE:

POTATO SALAD OR PASTA SALAD OR MARINATED VEGGIE SALAD

SANDWICH OR WRAP

POTATO CHIPS OR MINI-PRETZEL

WHOLE FRUIT OR COOKIE

SOFT DRINK OR BOTTLED WATER

MAYO AND MUSTARD PACKETS

PLASTIC FLATWARE

NAPKINS

SMOKED TURKEY CROISSANT

SMOKED TURKEY | SWISS CHEESE | ALFALFA SPROUTS | AVOCADO SPREAD

CHICKEN CAESAR WRAP

GRILLED CHICKEN | ROMAINE LETTUCE | PARMESAN CHEESE | TOMATOES | CREAMY CAESAR DRESSING

HAM & HARVATI ON A MULTIGRAIN ROLL

SMOKED HAM | SWISS CHEESE | GREENLEAF LETTUCE | RED ONION | DIJON MUSTARD | HERBED MAYO

ROASTED VEGGIES BAGUETTE

GRILLED ZUCCHINI | YELLOW SQUASH | PORTABELLO MUSHROOM | ROASTED PEPPER | TOMATOES | GREEN LEAF LETTUCE | HUMMUS

ROAST BEEF ON ONION ROLL

ROAST BEEF | LETTUCE | TOMATO | CARAMELIZED ONIONS | CHEDDAR CHEESE | HORSE RADISH MAYO

TUNA SALAD WRAP

TUNA MIXED WITH HERBED MAYO | CELERY | ONIONS | GREEN LEAF LETTUCE | TOMATO

Plated Dinner

INCLUDES 3 COURSES: SOUP OR SALAD | ENTRÉE | DESSERT
ASSORTED ROLLS | BUTTER | REGULAR & DECAF COFFEE SELECTION OF ASSORTED TEA

SOUP

SWEET CORN BISQUE | TOMATO BASIL | NEW ORLEANS CLAM CHOWDER | CHICKEN LEMON RICE | BEEF BARLEY

SALAD

TRADITIONAL CAESAR SALAD

ROMAINE LETTUCE | CROUTONS | CHERRY TOMATOES | PARMESAN CHEESE

BERRIES SALAD

STRAWBERRIES | BLUEBERRIES | RASPBERRIES | MIXED GREENS | GOAT CHEESE | CANDIED WALNUTS

GREEK SALAD

ROMAINE LETTUCE | CARROTS | TOMATOES | CUCUMBERS | OLIVES | FETA CHEESE

PEAR SALAD

MESCLUN GREEN | CABERNET | POACHED PEAR | BOURSIN CHEESE | CANDIED PECANS

ICEBERG SALAD

ICEBERG WEDGES | TOMATOES | GREEN ONIONS | CRUMBLED BLUE CHEESE | BACON BITS

PRE-DRESSED SALAD

CAPRESE SALAD

TOMATO | MOZZARELLA | ONION | BASIL

CONGRESS SALAD

ROASTED ASPARAGUS | GOAT CHEESE | CARAMELIZED ONIONS | BALSAMIC REDUCTION

AVOCADO SALAD

AVOCADO | CARROTS | TOMATOES | CUCUMBERS | OLIVES | FETA CHEESE

DRESSINGS

ITALIAN | BALSAMIC | VINAIGRETTE | ASIAN SESAME | BLUE CHEESE | CAESAR | CHIPOTLE RANCH | RED WINE VINAIGRETTE

ENTREES

Vegetarian

FUSILLI ARRABIATA PASTA 54

FUSILLI PASTA | SPICY ARRABIATA SAUCE | PARMESAN CHEESE

MEDITERRANEAN PENNE PASTA 55

PENNE PASTA | PESTO CREAM SAUCE | SUN-DRIED TOMATOES | ARTICHOKE HEARTS | KALAMATA OLIVES | ZUCCHINI | YELLOW SQUASH | GARLIC BREAD

Plated Dinner

CONTINUED

Chicken

PARMESAN CRUSTED CHICKEN 63

CHICKEN BREAST | PESTO POTATO GNOCCHI | ASPARAGUS | CHERRY TOMATOES

CHICKEN FLORENTINE 65

SPINACH | FETA CHEESE | BASIL MASHED POTATOES | SUPREME SAUCE | CHEF'S CHOICE OF VEGGIES

Fish

WHITE FISH FRANCESE 65

FILET OF WHITE FISH SAUTÉED W/ EGG WASH | ROASTED RED PEPPERS | MASHED POTATOES | BASIL | TOMATOES | CREAM SAUCE | CHEF'S CHOICE OF VEGGIES

SALMON PAILLARD 70

BUTTERFLY SAUTÉ SALMON FILET | SPINACH | FINGERLING POTATOES | GRAIN MUSTARD SAUCE

BALSAMIC GLAZED SALMON 70

SAUTÉED SALMON FILET | SAFFRON RICE | BALSAMIC REDUCTION | CHEF'S CHOICE OF VEGGIES

Beef

NEW YORK STRIP STEAK 75

GRILLED NEW YORK STRIP | ROASTED POTATOES | ASPARAGUS | CARROTS | BORDELAISE SAUCE

FILET MIGNON 85

TENDER CENTER-CUT FILET | GARLIC | FRESH HERBS | AU GRATIN POTATOES | ASPARAGUS | CARROTS | TRUFFLE BORDELAISE SAUCE

Duck

SEARED DUCK BREAST 70

TENDER DUCK BREAST LIGHTLY DUSTED W/ CRACKED BLACK PEPPER | WILD RICE | ORANGE JUICE

Lamb

HERBED CRUSTED RACK OF LAMB 80

FRESH HERB CRUSTED RACK OF LAMB | SUNDRIED TOMATOES | MASHED POTATOES | VEGETABLE TERRINE | ROSEMARY AU JUS

Plated Dinner

CONTINUED

Duet

GRILLED CHICKEN BREAST & PETIT FILET 85

CHICKEN BREAST | PESTO POTATO GNOCCHI | ASPARAGUS | CHERRY TOMATOES | TENDER CENTER-CUT FILET | GARLIC | FRESH HERBS |
|AU GRATIN POTATOES | ASPARAGUS | CARROTS | TRUFFLE BORDELAISE SAUCE | ASPARAGUS

BALSAMIC GLAZED SALMON & FILET MIGNON 90

SAUTÉED SALMON FILET | SAFFRON RICE | BALSAMIC REDUCTION | CHEF'S CHOICE OF VEGETABLES TENDER CENTER-CUT FILET | GARLIC | FRESH HERBS |
AU GRATIN POTATOES | ASPARAGUS | CARROTS | TRUFFLE BORDELAISE SAUCE ROASTED RED PEPPERS | MASHED POTATOES | ROASTED VEGETABLES

SHRIMP SCAMPI & FILET MIGNON 95

SHRIMP | FRESH GARLIC BUTTER | WHITE WINE | FRESH PARSLEY | SERVED OVER PASTA TENDER CENTER-CUT FILET | GARLIC | FRESH HERBS |
AU GRATIN POTATOES | ASPARAGUS | CARROTS | TRUFFLE BORDELAISE SAUCE ROASTED RED PEPPERS | MASHED POTATOES | BABY ROASTED VEGETABLES

DESSERT

NEW YORK CHEESECAKE | GERMAN CHOCOLATE CAKE | WHITE CHOCOLATE MOUSSE | CARROT CAKE | TRIPLE BERRY MOUSSE | RED VELVET |
LEMON OR RASPBERRY SORBET

Buffet Dinner

BUFFET PRICES AND QUANTITIES ARE BASED ON 1 HOUR BUFFET
INCLUDES REGULAR & DECAF COFFEE | SELECTION OF ASSORTED TEAS

ASIAN 65

SOUP: HOT AND SOUR SOUP
SALAD: JULIENNE CARROTS | CUCUMBERS | RED BELL PEPPERS STRIPS | DAIKON | GINGER VINAIGRETTE
APPETIZERS: VEGETABLE EGG ROLLS | CHICKEN POTSTICKERS | PLUM-GLAZED SALMON
MEATS: BEEF AND BROCCOLI | SWEET AND SOUR CHICKEN
EXTRAS: STIR-FRIED ASIAN VEGETABLES | STEAMED JASMINE RICE | FRIED RICE
FORTUNE COOKIES | ALMOND COOKIES

Buffet Dinner

CONTINUED

ITALIAN 68

SOUP: MINESTRONE SOUP

CAESAR SALAD: ROMAINE LETTUCE | CROUTONS | CHERRY TOMATOES | PARMESAN CHEESE
ANTIPASTO TRAY: SALAMI | MORTADELLA | CAPICOLA | PEPPERONI | PROVOLONE | MARINATED CHERRY TOMATOES |
FRESH MOZZARELLA | BASIL | OLIVES | PEPPERONCINI | ROASTED ZUCCHINI | YELLOW SQUASH
MEAT: WINE-BRAISED ITALIAN SAUSAGE AND PEPPERS | BALSAMIC GLAZED CHICKEN BREAST
PASTA: CHEESE TORTELLINI | PENNE | BOWTIE
SAUCE: MARINARA SAUCE | ALFREDO SAUCE | PESTO CREAM SAUCE
DESSERT: TIRAMISU | MINI-CANNOLI

MEXICAN 70

SOUP: TORTILLA SOUP

SOUTHWEST SALAD: CHOPPED ROMAINE LETTUCE | CORN | BLACK BEANS | GREEN ONIONS | CHEDDAR CHEESE |
DICED TOMATOES | CILANTRO-LIME RANCH DRESSING | BEEF FAJITAS: STRIPS OF BEEF | PEPPERS | ONIONS
MEAT: GRILLED CHICKEN WITH CHIPOTLE SAUCE
EXTRAS: REFRIED BEANS | SPANISH RICE | CORN TORTILLAS | FLOUR TORTILLAS | SHREDDED CHEESE |
SOUR CREAM | SALSA | JALAPEÑOS | GUACAMOLE
DESSERT: CHURROS | TRES LECHES CAKE

CREATE YOUR OWN BUFFET 80

SELECTION OF ONE SALAD & TWO DRESSINGS

MIXED GREEN SALAD: MIXED GREENS | STONE FRUIT | GOAT CHEESE | CANDIED PECANS
MESCLUN SALAD: MESCLUN GREENS | DRIED CHERRIES | PECANS | GORGONZOLA CHEESE
DRESSINGS: ITALIAN | BALSAMIC | VINAIGRETTE | ASIAN SESAME | BLUE CHEESE | CAESAR | CHIPOTLE RANCH | RED WINE VINAIGRETTE

SELECTION OF TWO ENTREES:

CHICKEN: HONEY ROASTED CHICKEN W/ HERBS | CHICKEN BREAST W/ROSEMARY AND BALSAMIC REDUCTION
PORK: ROASTED PORK LOIN W/ APPLE MUSTARD SAUCE
BEEF: FLANK STEAK W/ CHIMICHURRI SAUCE | SLICED FILET OF SIRLOIN WITH RED WINE AND MUSHROOM SAUCE
FISH: GRILLED SALMON W/ TARRAGON CREAM SAUCE | HERB CRUSTED TILAPIA W/ LEMON CAPER SAUCE

SELECTION OF TWO STARCHES

GARLIC SMASHED RED SKIN POTATOES | HERB ROASTED POTATOES | AU GRATIN POTATOES | POLENTA CAKES | JASMINE AND WILD RICE PILAF

SELECTION OF ONE PASTA AND ONE SAUCE

TRICOLOR ROTINI | PENNE PASTA | SPINACH TORTELLINI | MUSHROOM RAVIOLI | BOWTIE MARINARA SAUCE | ALFREDO SAUCE | PESTO CLAM SAUCE |
SUN-DRIED TOMATO CREAM | DIABLO SAUCE

DESSERT

ASSORTED MINI-PASTRIES

Breaks

ALL NATURAL BREAK 15

ASSORTED FRUIT JUICES | WHOLE FRUIT | ASSORTED YOGURT | OATMEAL RAISIN COOKIES

SOUTH OF THE BORDER 16

STRAWBERRY AGUA FRESCA | CHIPS | SALSA | HOT QUESO DIP | CINNAMON CHURROS

THE COOKIE JAR 18

ASSORTED COOKIES | INDIVIDUAL MILK

SEVENTH INNING STRETCH 20

ASSORTMENT OF CHEESE | PLAIN POPCORN | PRETZELS | INDIVIDUAL BAGS OF POTATO CHIPS

SUNDAE 18

VANILLA AND CHOCOLATE ICE CREAM | CHOCOLATE AND STRAWBERRY SAUCE | TOPPINGS | WHIPPED CREAM

THE CHOCOLATE BREAK 19

CHOCOLATE CHUNK AND WHITE CHOCOLATE MACADAMIA NUT COOKIES | ASSORTED BROWNIES | CANDY BARS

A La Carte

SNACKS

WHOLE FRESH FRUIT · 8 PER PIECE

ASSORTED FRUIT YOGURT · 9 EACH

ASSORTED ICE CREAM BARS · 12 EACH

BASKET OF YELLOW CORN CHIPS AND SALSA · 23 EACH

GRANOLA BARS · 26 PER DOZEN

SOFT PRETZELS AND MUSTARD · 25 PER DOZEN

ASSORTED CANDY BARS · 28 PER DOZEN

PEANUTS · 29 PER POUND

MIXED NUTS · 32 PER POUND

BASKET OF PITA CHIPS AND HUMMUS · 37 EACH

BEVERAGES

FRESHLY BREWED COFFEE, DECAF, ASSORTED TEAS AND HOT CHOCOLATE · 65 PER GALLON

ASSORTED SOFT DRINKS · 8 PER CAN

ASSORTED JUICES · 8 PER BOTTLE

ASSORTED SPARKLING WATER · 9 PER BOTTLE

WHOLE MILK OR 2% MILK · 25 PER PITCHER

ASSORTED FRUIT JUICES · 32 PER PITCHER

FRUIT PUNCH · 40 PER GALLON

ICED TEA OR LEMONADE · 48 PER PITCHER

CHAMPAGNE PUNCH · 72 PER GALLON

PASTRIES

BROWNIES · 37 PER DOZEN

ASSORTED JUMBO COOKIES · 44 PER DOZEN

ASSORTED DANISH PASTRIES · 45 PER DOZEN

BUTTER OR WHOLE WHEAT CROISSANTS · 45 PER DOZEN

ASSORTED MUFFINS · 45 PER DOZEN

ASSORTED BAGELS WITH CREAM CHEESE · 46 PER DOZEN

COFFEE CAKE · 47 PER CAKE

BLUEBERRY FILLED CROISSANTS · 47 PER DOZEN

Late Night Snacks

MINI SANDWICHES · 9.50 PER PIECE

MINI-BURGERS | MINI-CHEESEBURGERS | CHICAGO STYLE MINI-HOT DOGS | CHICAGO STYLE MINI-ITALIAN BEEF |
MINI-COLD SANDWICHES (CHEF'S VARIETY) | MINI PULLED PORK SANDWICHES | SERVED WITH CONDIMENTS

SAVORY CONES

STEAK FRIES | CHEESE SAUCE | DIPPING CONDIMENTS · 7.50
STOUT ALE | ONION RINGS | DIPPING SAUCES · 8
FOUR BEER BATTERED MOZZARELLA CHEESE STICKS | MARINARA SAUCE · 8.50

OTHER GREAT ITEMS!

MINI-QUESADILLAS · 7.50 PER PERSON | CHOICE OF TWO
CHEESE | CHICKEN | STEAK
INCLUDES: SALSA | SOUR CREAM | GUACAMOLE | JALAPEÑO PEPPERS
POTATO SKINS · 5.50
CHEDDAR | BACON | SOUR CREAM | CHIVES
12" PIZZA · 19 | PAN CRUST OR DEEP DISH | CHOICE OF ONE INGREDIENT
CHEESE | SAUSAGE | PEPPERONI | MUSHROOMS | ONIONS
3.50 PER EXTRA INGREDIENT

Reception

RECEPTION DISPLAYS

BRUSCHETTA DISPLAY · 14.50 PER PERSON

TOMATO | BASIL | ROASTED GARLIC | WHITE BEAN AND PESTO |
ARTICHOKE RELISHES | CROSTINI | HERB PITA CHIPS

VEGETABLE CRUDITES · 15.25 PER PERSON

CELERY STICKS | CARROTS | CHERRY TOMATOES | CUCUMBERS | BROCCOLI | SQUASH
ZUCCHINI | CAULIFLOWER CHOICE OF CREAMY GARLIC | SPINACH | RANCH DRESSING

INTERNATIONAL AND DOMESTIC CHEESE DISPLAY · 17.50 PER PERSON

FRESH FRUIT GARNISH | FRENCH BAGUETTES | CARR'S CRACKERS

SLICED SEASONAL FRUITS AND BERRIES · 16.25 PER PERSON
BERRIES SERVED WITH HONEY YOGURT DIPPING SAUCE

Carving Board

\$100 CHEF'S FEE WILL BE ASSESSED ON ALL IN-ROOM PREPARED ITEMS

WHOLE ROASTED TURKEY · 400

SERVES 30 GUESTS

ROASTED TURKEY | CRANBERRY RELISH | ASSORTED SILVER DOLLAR ROLLS

SALMON EN CROUTE · 425

SERVES 30 GUESTS

ATLANTIC SALMON AND SPINACH WRAPPED IN A PUFF PASTRY | CAPER BUTTER SAUCE

HONEY GLAZED HAM · 400

SERVES 30 GUESTS

HAM | SWEET WHOLE GRAIN MUSTARD SAUCE | ASSORTED SILVER DOLLAR ROLLS

ROASTED BEEF TENDERLOIN · 450

SERVES 450 GUESTS

BEEF TENDERLOIN | BORDELAISE SAUCE | ASSORTED SILVER DOLLAR ROLLS

PRIME RIB · 475

SERVES 30 GUESTS

PRIME RIB | HORSE RADISH CREAM | ASSORTED SILVER DOLLAR ROLLS

PACKAGE BAR	1 HR	2 HRS	3 HRS	4 HRS	ADD'L HR
PREMIUM BRANDS COCKTAILS WINE CHOICE OF TWO DOMESTIC BEERS BOTTLED WATER SOFT DRINKS	24	36	48	52	10
DELUXE BRANDS COCKTAILS WINE CHOICE OF TWO DOMESTIC BEERS ONE IMPORTED BEER BOTTLED WATER SOFT DRINKS	26	38	50	62	10
TOP SHELF BRANDS COCKTAILS WINE CHOICE OF THREE DOMESTIC BEERS TWO IMPORTED BEERS BOTTLED WATER SOFT DRINKS	29	41	53	68	10
BEER AND WINE HOUSE RED AND WHITE WINE CHOICE OF TWO DOMESTIC BEERS ONE IMPORTED BEER BOTTLED WATER SOFT DRINKS	22	34	46	50	10
SOFT DRINKS ASSORTED SODAS FRUIT JUICES BOTTLED SPARKLING AND STILL WATER	N/A	24	30	36	6

PACKAGE BAR PRICES ARE BASED PER PERSON. • BARTENDER FEES ARE INCLUDED. • MINIMUM OF 50 GUESTS REQUIRED

HOSTED / CASH BAR

PREMIUM BRANDS 12
 DELUXE BRANDS 13
 TOP SHELF BRANDS 14
 COCKTAILS, COGNACS AND LIQUORS 14
 IMPORTED AND SPECIALTY BEERS 9
 DOMESTIC BEER 8
 HOUSE MERLOT AND CHARDONNAY 9
 SOFT DRINKS AND WATER 4.50

250.00 FEE PER BARTENDER FOR HOSTED BARS FOR THE FIRST FOUR HOURS • 20.00 EACH ADDITIONAL HOUR
 BARTENDER FEE WILL BE WAIVED IF SALES EXCEED 1,300.00 EXCLUDING TAX AND GRATUITY

BRANDS

PREMIUM BRANDS

SVEDKA VODKA | BEEFEATER GIN | CRUZAN RUM | DEWAR'S SCOTCH | JIM BEAM BOURBON | SEAGRAM'S 7 WHISKY | SAUZA TEQUILA | CAPTAIN MORGAN RUM |
 CHRISTIAN BROTHERS BRANDY | AMARETTO | PEACH SCHNAPPS

DELUXE BRANDS

ABSOLUT VODKA | TANQUERAY GIN | BACARDI RUM | CHIVAS REGAL SCOTCH | JIM BEAM BOURBON | JACK DANIELS WHISKEY | JOSE CUERVO GOLD TEQUILA |
 CAPTAIN MORGAN RUM | CHRISTIAN BROTHERS BRANDY | AMARETTO | PEACH SCHNAPPS

TOP SHELF BRANDS

GREY GOOSE VODKA | BOMBAY SAPPHIRE GIN | BACARDI RUM | JOHNNIE WALKER RED SCOTCH | MAKERS MARK BOURBON | CROWN ROYAL WHISKEY | PATRON
 SILVER TEQUILA | CAPTAIN MORGAN RUM | DISARONNO AMARETTO | CHRISTIAN BROTHER | PEACH SCHNAPPS

IMPORTED AND SECEALITY BEERS

HEINEKEN | AMSTEL LIGHT | SAMUEL ADAMS | DOMESTIC BEER | BUDWEISER | BUD LIGHT | MGD | MILLER LITE | COORS LIGHT | CIDER | ANGRY ORCHARD CRISP APPLE CIDER