

breakfast

buffet breakfast

All buffets of less than 25 guests are subject to a \$150.00 buffet surcharge as well as an additional \$2.00 per person charge to the menu price.

All buffets include assorted chilled juices (orange, apple, grapefruit, cranberry, and tomato) and a coffee station featuring Starbucks® regular and decaffeinated coffee, as well as assorted regular and herbal hot teas.

The Kennedy Breakfast Buffet

\$19.95 per person

Assorted muffins and Danish pastries
Sliced fruit platter
Butter, preserves and cream cheese

The Georgetown Breakfast Buffet

\$23.95 per person

Sliced seasonal fresh fruit and berries
Assorted fruit yogurt
A fresh bakery selection:
 Assorted muffins
 Nut breads and buttery croissants
 Assorted bagels
 Danish pastries
Butter, preserves, and cream cheese

The New York Breakfast Buffet

\$24.95 per person

Scrambled eggs with shredded cheddar cheese
Bacon strips
Sausage links
Potato and onion hash browns
Assorted baked breakfast pastries

The Capitol Breakfast Buffet

\$25.95 per person

Scrambled eggs with shredded cheddar cheese
Home-style grits
French toast with hot syrup
Bacon strips
Link sausage
Potato and onion hash browns
Fresh sliced fruit with berries
Assorted baked breakfast pastries
Assorted cereals with milk
Assorted yogurt

plated breakfast

All plated breakfasts include assorted chilled juices (orange, apple, grapefruit, cranberry, and tomato) and Starbucks® regular and decaffeinated coffee, as well as assorted regular and herbal hot teas.

The White House Breakfast

\$22.95 per person

Seasonal fresh fruit cup
Fluffy scrambled eggs with sautéed mushrooms and onions
Smoked bacon
Sausage links
Hash brown potatoes
Fresh breakfast pastry with butter and preserves

The Congressional Breakfast

\$23.95 per person

Seasonal fresh fruit cup
Fluffy scrambled eggs with sautéed mushrooms and onions
Apple filled pancakes served with warm maple syrup
Crisp bacon
Grilled sausage links
Hash brown potatoes
Fresh breakfast pastry with butter and preserves

The Presidential Breakfast

\$24.95 per person

Seasonal fresh fruit cup
Fluffy scrambled eggs with sautéed mushrooms and onions
Fruit filled pancakes served with warm maple syrup
Crisp bacon
Grilled sausage links
Hash brown potatoes
Scalloped apples
Buttered grits
Fresh breakfast pastry with butter and preserves

breakfast stations

Omelet Station

\$10.95 per person

Omelets prepared with fresh eggs, Eggbeaters,[®] and egg whites
Mushrooms, peppers, onions,
Tomatoes, chopped ham, green onions, salsa
Shredded cheddar and jack cheese,
Requires one attendant — \$125.00 per 50 guests

Belgian Waffle Station

\$11.95 per person

Custom prepared Belgian waffles
Maple syrup
Creamy butter and whipped cream made to order
Fresh strawberries
Warm blueberry sauce
Chocolate chips
Roasted pecans
Powdered sugar
Requires one attendant — \$125.00 per 50 guests

à la carte

beverages

Milk - ½ pints (whole, low fat, skim, or chocolate)	\$3.95 each
Breakfast juices	\$30.00 per carafe
Starbucks [®] gourmet regular and decaf coffee	\$5.95 per person
Assorted soft drinks	\$3.50 each
Bottled juices	\$3.75 each
Iced tea	\$24.00 per gallon
Sparkling and mineral waters	\$4.95 each
Bottled water	\$3.50 each and up
Fruit punch and Lemonade	\$24.00 per gallon
Energy drinks	\$4.95 per person

baked goods

Freshly baked muffins, croissants, breakfast breads	\$36.00 per dozen
Freshly baked bagels with cream cheese	\$36.00 per dozen
Krispy Kreme [®] donuts	\$33.00 per dozen
Chocolate brownies	\$26.00 per dozen
Freshly baked cookies	\$36.00 per dozen
Scones	\$36.00 per dozen

snacks

Fresh fruit kabobs	\$5.95 per person
Sliced seasonal fresh fruit	\$5.95 per person
Fresh whole fruit	\$2.50 each
Individual assorted yogurt	\$3.50 each
Pretzels, potato chips, tortilla chips	\$18.00 per pound
Mixed nuts	\$23.00 per pound
Guacamole, salsa, French onion, garlic and jalapeño dips	\$18.00 per pint
Assorted ice cream novelties	\$5.50 each
Assorted energy bars and granola bars	\$9.95 each

breaks

The C Street All-Day Break Package

\$21.95 per person

Morning: Assorted chilled juices, assorted muffins, Danish pastries, mini bagels, breakfast pastries, sliced fruit platter, butter, preserves and cream cheese. Served with freshly brewed regular and decaffeinated Starbucks® coffee, assorted hot teas, and bottled water.

Mid-morning: Refresh of coffee and hot teas.

Afternoon: Assorted cookies, brownies, assorted sodas and bottled water.

The Northeast Coffee Break Package

\$17.95 per person

Freshly brewed regular and decaffeinated Starbucks® coffee, assorted hot teas, assorted soft drinks and bottled water.

The Northwest Afternoon Break Package

\$18.95 per person

Freshly baked cookies and brownies served with freshly brewed regular and decaffeinated Starbucks® coffee, assorted hot teas, assorted soft drinks and bottled water.

The Southwest Mid-Afternoon Coffee Break Package

\$19.95 per person

Individually bagged chips, pretzels, and popcorn. Served with freshly brewed regular and decaffeinated Starbucks® coffee, assorted hot teas, assorted soft drinks and bottled water.

The Fitness Break Package

\$21.95 per person

Power Bars® and Protein® Bars, sliced fresh fruit, and assorted yogurt. Served with freshly brewed regular and decaffeinated Starbucks® coffee, Red Bull® energy drinks, Starbucks® Double Shots, iced tea, and bottled water.

National Park Break Package

\$20.95 per person

Stadium-style corn dogs, mini burgers, fried pickles, and cheese-filled jumbo pretzels. Served with freshly brewed regular and decaffeinated Starbucks® coffee, assorted soft drinks and bottled water.

The Gourmet Ice Cream Break Package

\$17.95 per person

Assorted Dove® bars, assorted Giffords® bars, assorted soft drinks, freshly brewed regular and decaffeinated Starbucks® coffee, and iced tea and iced coffee.

Sugar Break Package

\$20.95 per person

Freshly baked cookies and brownies, assorted dessert bars, Skittles®, Reese's Mini Peanut Butter Cups®, popcorn, and Cracker Jacks.® Served with freshly brewed regular and decaffeinated Starbucks® coffee, assorted hot teas, assorted soft drinks and iced tea and iced coffee.

Pizza Party Break Package

\$19.95 per package

One (1) package accommodates 3-4 people

Who can resist a Pizza Hut® pizza when it's served fresh and piping hot? You get one (1) 12-inch pizza (8 slices) with your choice of either cheese, Veggie Lovers,® pepperoni or Supreme Pizza Hut® pizza and a pitcher of soda (your choice of either Coke,® Diet Coke® or Sprite®). *One pitcher serves 3-4 people.*

boxed lunches

Ham and Swiss

\$17.95 per person

Ham and Swiss cheese on a kaiser roll with lettuce and sliced tomato, with mayonnaise and mustard packets served on the side. Accompanied by whole fresh fruit, potato salad, potato chips, Oreo® cookies, and choice of soda.

Smoked Turkey and Havarti

\$18.95 per person

Smoked turkey and havarti cheese on a kaiser roll with lettuce and sliced tomato, with mayonnaise and mustard packets served on the side. Accompanied by whole fresh fruit, potato salad, potato chips, Oreo® cookies, and choice of soda.

Dill Tuna Salad

\$18.95 per person

Tuna salad on a kaiser roll with lettuce and sliced tomato, with mayonnaise packets served on the side. Accompanied by whole fresh fruit, potato salad, potato chips, oatmeal cookie, and choice of soda.

Lemon Herb Marinated Chicken

\$19.95 per person

Grilled breast of chicken served on a kaiser roll with lettuce and sliced tomato, with mayonnaise, mustard and salad dressing packets served on the side. Accompanied by whole fresh fruit, potato chips, potato salad, oatmeal cookie, and choice of soda.

Grilled Vegetable Sandwich

\$17.95 per person

Marinated grilled vegetables on ciabatta bread with pesto cream cheese spread, and served with mustard and salad dressing packets on the side. Accompanied by whole fresh fruit, potato chips, potato salad, oatmeal cookie, and choice of soda.

Roast Beef and Cheddar Cheese

\$21.95 per person

Tender roast beef and cheddar cheese served on a kaiser roll with lettuce and sliced tomato, with mayonnaise and mustard packets served on the side. Accompanied by pasta salad, potato chips, Oreo® cookies and choice of soda.

cold lunch buffets

A minimum of 25 guests is required. A banquet surcharge of \$175.00 will apply to groups of less than 25 guests. All buffets with less than 25 guests, please add an additional \$3.00 to the per person menu price.

The Maryland Avenue Salad Buffet

\$24.95 per person

Grilled vegetable salad
Tuna salad
Chicken mango salad
Chickpea salad with roasted garlic
Thai beef salad
Red new potato salad
Cucumber and red onion salad
Assorted rolls
Brownies
Starbucks® regular and decaffeinated coffee
Assorted hot herbal teas and iced tea

The New Jersey Avenue Deli on the Patio Buffet

\$26.95 per person

Soup of the day
Display of assorted deli meats and cheeses including:
 Roast beef
 Smoked turkey
 Corned beef
 Honey glazed ham
 Swiss, provolone and cheddar cheeses
Relish tray of lettuce, tomatoes, red onions and pickles
Assorted breads and rolls
 Ciabatta, kaiser rolls and croissants
Potato salad
Fruit tarts
Assorted soft drinks

The Virginia Avenue Gourmet Express Wraps Buffet

\$27.95 per person

Exotic baby greens with a selection of toppings and dressings
Potato and green vegetable salad with dijon dressing
High rollup sandwiches:
 Chicken Caesar salad rolled in sun-dried tomato tortilla
 Grilled portobello, fresh mozzarella cheese and fresh basil on a flour tortilla
 Smoked turkey, avocado and alfalfa on a spinach tortilla
Strawberry shortcake
Assorted fruit tarts
Iced tea, assorted soft drinks and bottled water

hot lunch buffets

A minimum of 25 guests is required. A banquet surcharge of \$175.00 will apply to groups of less than 25 guests. All buffets with less than 25 guests, please add an additional \$3.00 to the per person menu price.

All hot buffets are accompanied by rolls and butter, and a Starbucks® regular and decaffeinated coffee station, with assorted hot teas and iced tea.

The Senate Favorite Buffet

\$29.95 per person

Seasonal green salad
Bow tie pasta salad with grilled vegetables and pesto
Chef's choice of starch
Medley of seasonal vegetables
Chocolate truffle cake **or** assorted fruit tarts

Select two entrées:

Seared beef tips
Chicken champignon
Fillet of salmon
Vegetarian stir fry
Roast pork loin

A Taste of Little Italy Buffet

\$28.95 per person

Traditional Caesar salad
Fresh basil, tomato and mozzarella salad
Tri-color tortellini and penne pasta
Oven roasted tomato sauce and pesto alfredo sauce
Shaved parmesan cheese
Chicken piccata
Chef's choice of vegetable
Tiramisu cake

Flavors of the Great Southwest Buffet

\$28.95 per person

Exotic greens with cucumber and tomato, tossed with ranch dressing
Marinated strips of chicken **or** beef, with julienned peppers and onions
Shredded lettuce, diced tomatoes, cheddar cheese guacamole, sour cream and chunky salsa
Prairie fire rice
Warm flour tortillas
Baked black eyed peas
Tres leches cake **or** traditional cheesecake

Maryland Bay Buffet

\$32.95 per person

Maryland crab chowder
Garden salad
Shrimp and corn salad
Homemade chicken pot pie
Fried catfish with onions and tomato relish
Sliced roasted beef in red wine sauce
Cajun roasted potatoes
Medley of seasonal vegetables
Homemade fruit cobbler **or** chocolate truffle cake

cold plated lunches

Served with a choice of soup. Accompanied by assorted rolls and butter, a dessert, regular and decaffeinated Starbucks® coffee, an assortment of hot teas, and iced tea.

soups

select one soup

Sweet corn chowder	Navy bean soup
Chicken gumbo soup	Black bean soup
Tomato basil soup	Chicken noodle soup
Minestrone soup	Manhattan clam chowder
Potato and Leek soup	

entrées

Grilled Roast Beef Panini \$22.95 per person

Lightly toasted, with a silky thickened au jus dipping sauce, served with a mixed green salad and a side of herb vinaigrette

Grilled Marinated Vegetable Panini \$20.95 per person

Lightly toasted, with a spicy Asian orange dipping sauce, served with a mixed green salad and a side of herb vinaigrette

Seafood Cobb Salad \$23.95 per person

Grilled shrimp, seared scallops, chopped bacon, fresh avocado, chopped eggs, sliced salmon and crumbled blue cheese

Grilled Chicken Sandwich \$21.95 per person

On a kaiser roll with a basil and shallot mayonnaise, Swiss cheese, and greens, served with a tomato rotini pasta salad

Chicken Caesar Salad \$21.95 per person

Grilled breast of chicken bedded on fresh crisp romaine lettuce, finished with croutons and a Caesar vinaigrette

Cajun Chicken Panini \$21.95 per person

Served on Italian ciabatta bread with garlic aioli, sliced tomatoes, hot pepper spread and mozzarella cheese

desserts

select one dessert

Hazelnut torte with chocolate sauce

Raspberry truffle cake with caramel sauce

Fresh fruit tart with caramel sauce

Lemon blueberry tart

Lemon ginger cheesecake with raspberry sauce

Glazed fruit tart with strawberry sauce

Strawberry shortcake with raspberry sauce

Strawberry cheesecake with raspberry sauce

Carrot cake with vanilla sauce

Cappuccino cake with white chocolate sauce

Pineapple upside down cake

Strawberry galette with raspberry sauce

hot plated lunches

Served with assorted breads with butter and oils, one starter, one dessert, regular and decaffeinated Starbucks® coffee, an assortment of hot teas, and iced tea.

starters

select one starter

Potato and leek soup
Orzo salad with sweet peppers, olives, feta cheese and lemon vinaigrette
Caesar salad with Caesar vinaigrette
Baby spinach topped with cranberry and raspberry vinaigrette
Mixed green salad with house dressing
Grilled vegetable salad with balsamic dressing

entrées

Grilled Chicken Mustard

\$28.95 per person

Whole grain mustard sauce, rice pilaf, and seasonal vegetables

Chicken Chop

\$27.95 per person

With wild mushroom brandy sauce, saffron rice and seasonal vegetables

Crab Stuffed Rainbow Trout

\$30.95 per person

Baked and stuffed with crab-meat, finished with a rice pilaf, and seasonal vegetables

Seafood Medley

\$33.95 per person

Seared shrimp, scallops, catfish and mushrooms in a lobster tarragon sauce, risotto cake and seasonal vegetables

Maple Glazed Roast Pork Loin

\$26.95 per person

Orange and apricot chutney, horseradish potato cake, and seasonal vegetables

Atlantic Salmon Fillet

\$29.95 per person

Lavender cream sauce, wild rice pilaf and seasonal vegetables

Prime Rib of Beef

\$33.95 per person

Slices of tender beef, slow roasted, tomato herb garnish and topped with herb jus. Served with garlic mashed potatoes and seasonal vegetables

Grilled Beef Flank Steak

\$29.95 per person

Slices of beef with shiitake mushroom sauce, potatoes gratin and seasonal vegetables

Three Cheese Ravioli

\$25.95 per person

Vodka cream sauce and fresh tomato

Chicken and Salmon Duet

\$38.95 per person

With mushroom cream sauce, balsamic glaze, rice pilaf and seasonal vegetables

desserts

select one dessert

Warm bread pudding with a bourbon glaze
Bavarian fruit tart with raspberry sauce
Strawberry shortcake with raspberry sauce
Raspberry truffle cake with white chocolate sauce
Lemon ginger cheesecake with raspberry sauce

Tiramisu cake with caramel sauce
New York style cheesecake with strawberry sauce
Gourmet chocolate cake with white chocolate sauce
Carrot cake with caramel sauce
Pineapple upside down cake with caramel sauce

dinner buffets

A minimum of 50 guests is required. A banquet surcharge of \$200.00 will apply to groups of less than 50 guests. All buffets with less than 50 guests, please add an additional \$4.00 to the per person menu price.

All dinner buffets include gourmet dinner rolls, chef's choice of vegetable, Starbucks regular and decaffeinated coffee station, with assorted hot teas, iced tea and your selection of a starter soup or salad, entrée, side dish and dessert.

Two entrées and one dessert—\$38.95 per person Three entrées and two desserts—\$40.95 per person

starters

select one starter

Potato and leek soup
Fresh tomato and mozzarella salad with balsamic glaze
Caesar salad with a Caesar dressing
Garden house salad with a creamy ranch dressing
Baby spinach salad topped with cranberry and raspberry vinaigrette

entrées

select two entrées or three entrées, according to your pricing

Sesame crusted halibut fillet with an Asian glaze
Blackened Cajun salmon with a Cajun cream sauce
Crab meat stuffed rainbow trout with lemon caper sauce
Champignon chicken breast with wild mushroom brandy sauce
Grilled chicken breast with champagne cream sauce
Roasted pork loin with apple bourbon glaze
Grilled beef flank steak with pearl onions and Creole mustard demi glaze
Sliced sirloin of beef with Boursin® cheese sauce

side dishes

select one side dish

Rice pilaf	Oven roasted potatoes
Saffron rice	Scalloped potatoes
Wild rice blend	Garlic mashed potatoes
Basmati rice	Horseradish mashed potatoes

desserts

select one dessert or two desserts, according to your pricing

Tiramisu cake with caramel sauce	Bavarian fruit tart with raspberry sauce
New York style cheesecake with strawberry sauce	Strawberry shortcake with raspberry sauce
Gourmet chocolate cake with white chocolate sauce	Raspberry truffle cake with caramel sauce
Carrot cake with caramel sauce	Lemon ginger cheesecake with raspberry sauce
Pineapple upside down cake with caramel sauce	Cappuccino cake with caramel sauce

plated dinners

All plated dinners include gourmet dinner rolls, chef's choice of vegetable, Starbucks regular and decaffeinated coffee, with assorted hot teas, iced tea and your selection of a starter soup or salad, entrée, side dish and dessert.

starters

select one starter

- Chicken gumbo soup
- Fresh tomato and mozzarella salad with balsamic glaze
- Caesar salad with a Caesar dressing
- Garden house salad with a creamy ranch dressing
- Baby spinach salad topped with cranberry and raspberry vinaigrette

entrées

Grilled Chicken Breast Mediterranean

\$31.95 per person

With onions, peppers, olives, and tomato curry sauce

Baked Chicken Chop Francaise

\$33.95 per person

With lemon chardonnay sauce topped with roasted almonds

Chicken Roulade

\$34.95 per person

With goat cheese, mushrooms and mustard cream sauce

Baked Fresh Water Salmon Fillet

\$31.95 Per person

With cilantro papaya and mango salsa

Baked Halibut Saffron

\$33.95 per person

With tomato Pernod® sauce

Seared Chilean Sea Bass

Market price

With ginger hoisin glaze

Maryland Jumbo Lump Crab Cake

\$42.95 per person

With roasted tomato and corn relish

Roasted Pork Loin

\$34.95 per person

With dijon mustard, orange and ginger

Three Cheese Ravioli

\$28.95 per person

With vodka cream sauce

Asian Inspired Stir-Fried Vegetables

\$26.95 per person

Julienned vegetables, red and white cabbage, snow peas, cilantro and lo-mien noodles in a teriyaki glaze

Chicken and Salmon Duet

\$38.95 per person

With garlic cream sauce and balsamic glaze

Surf and Turf

\$50.95 per person

Seared filet mignon with cabernet reduction and your choice of jumbo shrimp or crab cake

Grilled Double Cut Pork Chop

\$38.95 per person

With bourbon cranberry sauce

Blue Cheese Crusted Beef Filet

\$44.95 per person

With madeira wine sauce

Seared Beef Tenderloin

\$39.95 per person

With cremini mushroom demi glaze

plated dinners, continued

All plated dinners include gourmet dinner rolls, chef's choice of vegetable, Starbucks regular and decaffeinated coffee station, with assorted hot teas, iced tea and your selection of a starter soup or salad, entrée, side dish and dessert.

side dishes

select one side dish

Rice pilaf	Oven roasted potatoes
Saffron rice	Scalloped potatoes
Wild rice blend	Garlic mashed potatoes
Basmati rice	Horseradish mashed potatoes
Risotto cake	Lemon chive potato cake
Ginger corn bread pudding	

desserts

select one dessert

Tiramisu cake with caramel sauce	Bavarian fruit tart with raspberry sauce
New York style cheesecake with strawberry sauce	Strawberry shortcake with raspberry sauce
Gourmet chocolate cake with white chocolate sauce	Raspberry truffle cake with caramel sauce
Carrot cake with caramel sauce	Lemon ginger cheesecake with raspberry sauce
Chocolate lava cake with caramel sauce	Pineapple upside down cake with caramel sauce
Cappucino cake with caramel sauce	Strawberry galette with caramel sauce



receptions

hot hors d'oeuvres

Mini assorted quiches	\$225.00	Spinach and cheese in phyllo	\$225.00
Beef satay	\$250.00	Stuffed new potatoes with crabmeat	\$230.00
Beef Wellington	\$225.00	Thai chicken satay	\$220.00
Spiced chicken tenders with Stilton cheese	\$225.00	Andouille sausage	\$220.00
Chicken drumettes	\$240.00	Vegetable spring rolls	\$220.00
Mini beef brochettes	\$250.00	Salmon and goat cheese purse	\$220.00
Mini Maryland crab cakes	\$250.00	Shrimp scampi phyllo tartlets	\$250.00
Parmesan artichoke hearts	\$230.00	Lobster cobbler	\$250.00
Scallops wrapped in bacon	\$250.00	Spinach & artichoke in a wonton flower cup	\$240.00
Skewed grilled shrimp with garlic cream	\$250.00	Hibachi chicken peppers and jack cheese	\$250.00
Smoked chicken quesadilla	\$225.00	Lobster and black bean empanadas	\$250.00

cold hors d'oeuvres

Asparagus wrapped in prosciutto	\$220.00
Jumbo spiced shrimp cocktail	\$295.00
Tomato basil bruschetta	\$235.00
Traditional deviled eggs	\$245.00

mousses

Smoked salmon mousse	\$220.00
Smoked trout mousse	\$220.00
Lump crab meat mousse	\$250.00

receptions, continued

display stations

Fruit and Caramel Brie

\$225.00 each

Seasonal fresh fruit with homemade caramel topping. Serves approximately 50 people.

Sun Dried Tomato Brie

\$275.00 each

Encrusted in puff pastry and filled with sun dried tomatoes and sliced caramelized onions. Serves approximately 50 people.

International Cheese Display

\$275.00 each

Imported and domestic cheese, garnished with fruits and gourmet nuts, and served with crackers. Serves approximately 50 people.

Sliced Fruit Display

\$255.00 each

Sliced seasonal fruit with a honey lemon yogurt dip. Serves approximately 50 people.

Signature Pineapple & Fruit Kabob Tree

\$285.00 each

A lavish display on our signature pineapple tree. Serves approximately 50 people.

Garden Vegetable Display

\$255.00 each

Fresh raw and pickled vegetables with a ranch dip. Serves approximately 50 people.

Smoked Salmon with Mini Bagels

\$350.00 each

Smoked salmon with cream cheese, chopped eggs, diced onions, and cappers with gourmet breads and mini bagels. Serves approximately 50 people.

Deluxe Finger Sandwiches

\$275.00 per 100 pieces

Mini sandwiches filled with turkey, smoked ham, and roast beef.

Assorted Smoked Turkey, Ham, and Beef Croissant Sandwiches

\$275.00 per 100 pieces

Roast beef, ham, and smoked turkey croissant sandwiches bedded on green leaf lettuce.

Antipasto Display

\$285.00 per 100 pieces

Assorted cured meats include: prosciutto, coppa, mortadella, salami, mozzarella and provolone cheese. Accompanied by marinated artichoke hearts, mushrooms, roasted peppers, green and black olives. Served with crackers and sliced baguette.

Chilled Shrimp

\$395.00 per 100 pieces

Large shrimp ready to eat with cocktail sauce and lemon wedges.

Sushi and Sashimi

\$5.50 per person

Shrimp, salmon, yellow fin tuna, smoked eel, squid, and California rolls served with pickled ginger, soy sauce and wasabi. 100 person minimum.

receptions, *continued*

These stations are chef's presentations with a charge of \$75.00 per hour, per chef, with a two hour minimum. You are charged for your final guarantee or actual attendance, whichever is higher. We do not permit groups to order less food per person than the expected attendance. In those cases, we recommend individually priced hors d'oeuvres rather than items priced per person.

carving stations

Steamship Round Beef

\$595.00 each

Served with silver dollar rolls, mustard, mayonnaise, horseradish demi glaze, and au jus. Serves approximately 100 people.

Beef Wellington

\$375.00 each

Tenderloin of beef encrusted in a puff pastry with duxelle and pâté, then finished with a demi glaze. Serves approximately 50 people.

Blackened Beef Tenderloin

\$325.00 each

Cajun rubbed tenderloin, then blackened with a Cajun demi glaze. Serves approximately 50 people.

Sirloin of Beef

\$375.00 each

Topped with Cajun caramelized onions. Serves approximately 50 people.

Whole Roasted Turkey

\$175.00 each

Oven roasted turkey, cooked until golden brown and served with silver dollar rolls and appropriate condiments. Serves approximately 50 people.

Whole Leg of Lamb

\$375.00 each

Marinated with herbs, balsamic vinegar, and served with its own au jus and blended with fresh mint. Serves approximately 50 people.

Salmon Encrusted in Puff Pastry

\$275.00 each

Prepared with crabmeat imperial stuffing and wrapped in a puff pastry. Serves approximately 50 people.

Apple Glazed Pork Loin

\$250.00 each

Caramelized apples cooked slowly with loin and served with wild rice. Serves approximately 50 people.

action stations

Pasta Station

\$12.95 per person

Tri-color tortellini with an alfredo sauce, seafood sauce, and bolognese (based on 4 oz. per person)

Shrimp Station

\$19.95 per person

Jumbo shrimp sautéed in a garlic and olive oil and served with steamed rice (based on 4 pieces per person)

Stir-Fry Station

\$15.95 per person

Stir-fried chicken and beef with fresh vegetables and herbs (based on 6 oz. per person)

Fajita Station

\$13.95 per person

Marinated beef strips and chicken tenders with onions and peppers, served with flour tortillas, shredded cheese, salsa, guacamole, and shredded lettuce (based on 6 oz. per person)

beverage & bar information

All bars require a bartender, and a fee of \$80.00 applies for the first 2 hours and \$25.00 for each additional hour, per bartender. The hotel determines the number of bartenders required based on your guest attendance. Please see your hotel sales manager for required minimum purchases. Consumption bar charges are based on the actual number of drinks consumed.

Guests must be 21 or older to order or consume alcohol.

Hotel reserves the right to refuse service to guests appearing intoxicated.

cash and consumption bar beverage prices

Per drink or bottle

House brands	\$6.00 and up
Call brands	\$7.00 and up
Premium brands	\$8.50 and up
Wine by the glass	\$6.00 and up
Soft drinks	\$3.95
Bottled water	\$3.95
Sparkling or mineral water	\$4.95
Domestic beer	\$5.50
Imported beer	\$6.00 and up
Cordials	\$6.50 and up

timed bar prices

Per person

Premium brands (not including cordials)

\$20.00 for the first hour

\$10.00 each additional hour

Call brands (not including cordials)

\$19.00 for the first hour

\$8.00 each additional hour

House Brands (not including cordials)

\$16.00 for the first hour

\$7.00 each additional hour

wine list

white wines

Prices per bottle

Chardonnay

Two Tone Farms	\$25.00
Hess Select	\$34.00
Beringer Founders Estate	\$25.00
Kendall Jackson	\$32.00
Lindeman Bin 65	\$25.00
Stone Cellars	\$18.00

Sauvignon Blanc

Meridian	\$28.00
BV Coastal Estates	\$25.00
Kendall Jackson	\$28.00

Pinot Grigio

Fontanta Candida	\$25.00
Stone Cellars	\$18.00

White Zinfandel

Beringer	\$18.00
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red wines

Prices per bottle

Merlot

Two Tone Farms	\$25.00
Trinity Oak	\$25.00
Red Truck	\$28.00
Sterling	\$35.00
Stone Cellars	\$18.00

Cabernet Sauvignon

Two Tone Farms	\$25.00
Lindeman Bin 45	\$25.00
BV Coastal Estates	\$25.00
Kendall Jackson	\$38.00
Stone Cellars	\$18.00

Pinot Noir

Blackstone	\$28.00
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Shiraz

Black Opal	\$25.00
Yellow Tail	\$18.00

champagne/sparkling wine

Prices per bottle

Mumm Cuvée Napa	\$32.00
Chandon	\$35.00
Moet & Chandon	\$85.00
Moet & Chandon (187ml)	\$25.00
House Sparkling	\$18.00

wines by the glass

Prices per glass

Cabernet Sauvignon	\$6.00
Merlot	\$6.00
Chardonnay	\$6.00
White Zinfandel	\$6.00
Pinot Grigio	\$6.00