

GOLD STRIKE

CASINO RESORT

CONTINENTAL BREAKFAST

THE CONTINENTAL STRIKE

Assorted Sliced Fresh Fruit
Assorted Individual Yogurts
Sausage, Egg and Cheese Biscuits
House Baked Muffins, Pastries
Assorted Bagels with Condiments
Assorted Crafts of Juice
Freshly Brewed House Coffee, Decaf and a
Selection of Hot Teas
~\$17.50 per person~

THE TRADITIONAL CONTINENTAL

Assorted Sliced Fresh Fruit
House Baked Muffins, Pastries
Assorted Crafts of Juice
Freshly Brewed House Coffee, Decaf
and a Selection of Hot Teas
~\$16.50 per person~

BREAKFAST BUFFETS

THE HIGH ROLLER BREAKFAST SPECIAL

BUFFET

Assorted Sliced Fresh Fruit and Berries
Assorted Cereals with Milk
Traditional Scrambled Eggs
Country Fried Steak
Country Fried Chicken
Texas-Style French Toast with Maple Syrup
Biscuits and Sausage Gravy
Bacon, Sausage and Ham
Breakfast Potatoes
Southern Grits
House Baked Muffins, Danish
Assorted Crafts of Juice
Freshly Brewed House Coffee, Decaf and a Selection
of Fine Teas
~\$23.50 per person~

THE GOLDEN STRIKE BUFFET

Assorted Sliced Fresh Fruits with Yogurt Dip
Traditional Scrambled Eggs
Eggs Benedict
Bacon and Sausage
Breakfast Potatoes
House Baked Muffins, Croissants, Danish and
Biscuits with Butter and Fruit Preserves
Assorted Crafts of Juice
Freshly Brewed House Coffee, Decaf and a Selection
of Fine Teas
~\$21.50 per person~

THE DELTA SPECIAL BUFFET

Assorted Fresh Fruits with Yogurt Dip
Traditional Scrambled Eggs
Bacon and Sausage
Breakfast Potatoes
Southern Grits
House Baked Muffins, Danish,
Biscuits with Butter and Fruit Preserves
Assorted Crafts of Juice
Freshly Brewed House Coffee, Decaf and a Selection of Hot Teas
~\$18.50 per person~

9/23/2008

Add Bagels & Cream Cheese to any of the above for \$3.00 per person

- * Breakfast Buffets are served for 1 hour.
- * Please Add 20% Gratuity and Applicable Sales Tax to All Prices

PLATED BREAKFASTS

THE 18 KARAT BREAKFAST

Sliced Fruit with Berries
New York Strip
Scrambled Eggs
Breakfast Potatoes
Basket of Breakfast Breads
Orange Juice
Freshly Brewed House Coffee, Decaf and a
Selection of Hot Teas
~\$20.50 per person~

THE GOLDEN BREAKFAST

Sliced Fruit with Berries
Denver Scrambled Eggs with Canadian Bacon
with Texas Toast
Breakfast Potatoes
Basket of Breakfast Breads
Orange Juice
Freshly Brewed House Coffee, Decaf and a
Selection of Hot Teas
~\$17.50 per person~

TRADITIONAL BREAKFAST

Fluffy Scrambled Eggs
Chef's Choice: Bacon or Sausage
Breakfast Potatoes
Basket of Breakfast Breads
Orange Juice
Freshly Brewed House Coffee, Decaf and a Selection of Hot Teas
~\$15.50 per person~

* Please Add 20% Gratuity and Applicable Sales Tax to All Prices

A LA CARTE BREAK MENU

BEVERAGE BREAKS

Freshly Brewed Coffee	\$40.00 Per Gallon
Freshly Brewed Decaffeinated Coffee	\$40.00 Per Gallon
Assorted Soft Drinks	\$ 3.25 Each
Bottled Water	\$ 2.75 Each
Individual Juices	\$ 3.50 Each
Red Bull Energy Drink	\$ 3.75 Each

PANTRY & PASTRY SELECTIONS

Fresh Whole Fruit	\$2.00 Per Piece
Bagels with Cream Cheese	\$30.00 Per Dozen
Sausage Biscuit with Egg and Cheese	\$35.00 Per Dozen
Canadian Biscuit with Egg and Cheese	\$35.00 Per Dozen
Filled Croissants	\$32.00 Per Dozen
Deluxe Mixed Nuts	\$14.00 Per Pound
Selection of Cold Cereals with 2%, Skim Milk and Whole Milks	\$3 Per Person
Selection of Doughnuts	\$25.00 Per Dozen
Selection of Breakfast Bars	\$2.50 each
Selection of Individual Yogurts	\$3 each
Selection of Freshly House Baked Jumbo Cookies	\$32.00 Per Dozen
Assorted Breakfast Pastries	\$32.00 Per Dozen
Brownies and Blondies	\$32.00 Per Dozen
Assorted Fresh Sliced Fruit	\$ 4.25 Per Person
Assorted Chips and Dips	\$ 4.50 Per Person

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GOLD STRIKE SPECIALTY BREAKS

ICE CREAM BREAK

Assorted Ice Cream Bars
Freshly Baked House Cookies
Assorted Soft Drinks and Bottled Water
~\$12.75 per person ~

SWEET AND SALTY

Popcorn
Pretzels with Cheese Sauce and Mustard
Freshly Baked House Cookies
Assorted Candy Bars
Assorted Soft Drinks and Bottled Water
~ \$14.00 per person ~

THE ULTIMATE COOKIE BREAK

Assorted Jumbo Cookies
Fudge Brownies and Blondies
Assorted Soft Drinks, Bottled Water and Milk
~ \$12.50 per person ~

ENERGY BREAK

Sliced Fruit Display
Power Bars
Chilled Red Bull Energy Drink
Mineral Water
~\$15.50 per person~

Add Freshly Brewed House Coffee, Decaf and a Selection of Hot Teas to any of the above for \$3.00 per person

*** Breaks are served for 1/2 hour.**

*** Please Add 20% Gratuity and Applicable Sales Tax to All Prices**

COLD PLATED LUNCH SELECTIONS

Light Lunch 1

Study of Gourmet Sandwiches
Roast Chicken on Sun-dried Tomato Baguette
Italian Meats and Cheeses on Focaccia
Petite Filet on Olive Tapenade Pistolette
Marinated Grilled Vegetables
Fresh Rolls and Butter
Southern Pecan Pie
Freshly Brewed House Coffee, Decaf and
House Brewed Ice Tea
~\$21.95 per person~

Light Lunch 2

California Cobb Salad
Fresh Field Greens Served with Bacon, Eggs,
Tomato, Smoked Turkey,
Avocado, Bleu Cheese Crumbles and
Ranch Dressing
Carrot Cake
Fresh Rolls and Butter
Freshly Brewed House Coffee, Decaf and
House Brewed Ice Tea
~\$17.95 per person~

Light Lunch 3

Grilled Chicken Caesar Salad
Crisp Romaine Lettuce Served with our own
Special Caesar Dressing,
Croutons and Fresh Parmesan Cheese Topped
with Spicy Grilled Breast of Chicken
White Chocolate Cheesecake
Fresh Rolls and Butter
Freshly Brewed House Coffee, Decaf and
House Brewed Ice Tea
~\$16.95 per person~

Light Lunch 4

Deli Sandwich
Shaved Deli Ham and Turkey on a House
Baked Croissant
Served With Potato Salad and Pickle Spear
Double Chocolate Cake
Freshly Brewed House Coffee, Decaf and
House Brewed Ice Tea
~\$15.95 per person~

Plated Luncheon prices are based on a minimum of 30 guests
Should your minimum guest guarantee fall below this amount, additional service fees will apply

* Please Add 20% Gratuity and Applicable Sales Tax to All Prices

HOT PLATED LUNCH SELECTIONS

Plated Lunch 1

Garden Salad with Assorted Dressings
8 oz NY Strip with Dab of Burgundy Half Glace
Garlic Mashed Potatoes and Asparagus
Cheesecake with Strawberry Sauce
Fresh Rolls and Butter
Freshly Brewed House Coffee, Decaf and House Brewed Ice Tea
~\$24 per person~

Plated Lunch 2

Cole Slaw and Potato Salad
Stuffed Flounder with Crabmeat
Chef's Choice of Vegetables
Pecan Pie With Whipped Cream
Cornbread, Fresh Rolls and Butter
Freshly Brewed House Coffee, Decaf and
House Brewed Ice Tea
~\$22 per person~

Plated Lunch 3

Memphis Cole Slaw and Tomatoes
BBQ Pulled Pork on Texas Toast
Baby Red Potatoes
Chef's Choice of Vegetables
Carrot Cake
Fresh Rolls and Butter
Freshly Brewed House Coffee, Decaf and
House Brewed Ice Tea
~\$20 per person~

Plated Lunch 4

Spring Green Salad with Balsamic Vinaigrette
Grilled Breast of Chicken on Spinach
with Diced Tomatoes and Lemon Butter Sauce
Pasta Marinara Sauce
Chef's Choice of Vegetable
Chocolate Mousse with Fresh Berries
Fresh Rolls and Butter
Freshly Brewed House Coffee, Decaf and
House Brewed Ice Tea
~\$19.50 per person~

Plated Lunch 5

Tossed Salad with Honey Mustard
Grilled Breast of Chicken with Teriyaki Sauce
and Pineapple
Steamed Rice
Stir Fried Vegetables
Key Lime Pie
Fresh Rolls and Butter
Freshly Brewed House Coffee, Decaf and
House Brewed Ice Tea
~\$19.50 per person~

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COLD LUNCH BUFFETS

STRIKE IT RICH BUFFET

Soup du Jour, with Crackers
Tossed Salad Served with Various Dressings
Southern Potato Salad, Cole Slaw, Pasta Salad
Shaved Ham, Roast Beef, Smoked Turkey
and Genoa Salami
Sliced Cheese & Relish Tray with Condiments
Assorted Sliced Breads
Potato Chips
Cheese Cake Squares and Chocolate Cake
Freshly Brewed House Coffee, Decaf and House Brewed Ice Tea
~\$24.00 per person~

SANDWICH BOARD BUFFET

Tossed Garden Salad with Various Dressings
Fruit Salad, Pasta Salad and Cole Slaw
Turkey Club on Sourdough, Ham & Swiss Croissant, and Spicy Chicken Salad Wrap
Potato Chips
Cookies and Brownies
Freshly Brewed House Coffee, Decaf and House Brewed Ice Tea
~\$22.50 per person~

Buffet Luncheons are based on a minimum of **30** guests and are served for 1 1/2 hour.
Should your minimum guest guarantee fall below this amount, additional service fees will apply

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HOT LUNCH BUFFET

THE DELTA BUFFET

Soup du Jour, with Crackers
Tossed Salad with Various Dressing
Fried Chicken, BBQ Pulled Pork, Fried Catfish
Baked Beans, Corn on the Cob and Green Beans
Mashed Potatoes
Assorted Pies and Cakes
Fresh Rolls and Butter
Freshly Brewed House Coffee, Decaf and House Brewed Ice Tea
~\$27.50 per person~

ITS ALL ABOUT THE SANDWICH BUFFET LUNCH

Selection of Greens with Fresh Garden Accompaniments
Red Bliss Potato Salad with Crispy Bacon and Green Onion Dressing
HOT SANDWICHES
Grilled Chicken Breast Sandwiches
Traditional New York Style Reuben's
Marina Lump Crabmeat Sandwiches
Old Bay French Fries
Served with Sliced Kaiser Rolls
Mustard, Mayonnaise, Cocktails Sauce
Creamed Horseradish
Condiment display of Sliced Tomatoes, Onions
Lettuce Wedges, Pickle Spears Cherry Peppers
Pastry Chef's Selection of Desserts
Freshly Brewed House Coffee, Decaf and House Brewed Ice Tea
~\$25.50 per person~

TEX MEX HOLD'EM

Guacamole Salad
Tortilla Chips and Chili Con Queso
Hard and Soft Taco Shells
Chili Beef, Fajita Chicken and Pulled Roast Pork
Shredded Lettuce, Diced tomato
Sour Cream, Picante Sauce and Grated Cheese
Refried Beans, Rice, Navajo Corn
Sopapillas and Apple Tarts
Freshly Brewed House Coffee, Decaf and House Brewed Ice Tea
~\$24.50 per person~

THE COOKOUT

Tossed Salad with Various Dressing
Potato Salad and Cole Slaw
Hot Dogs
Hamburgers with Condiments
Chicken Fingers with Honey Mustard
Baked Beans and Corn on the Cob
Potato Chips
Cherry Cobbler
Freshly Brewed House Coffee, Decaf and House Brewed Ice Tea
~\$23.50 per person~

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HOT LUNCH BUFFET CONT'D

THE RED, WHITE, AND BLUE

Roasted Tomato Basil Soup
Farm Greens with Tomato, Cucumber, and Croutons
Ranch, Italian, and Thousand Island Dressings
Baked Potato Salad
Homestyle Meatloaf
Country Fried Steak with Cream Pepper Gravy
Yukon Gold Mashed Potatoes
Green Bean Almondine
Orange Ginger Glaze Carrots
Seasoned Black Eye Peas
Deep Dish Cherry Cobbler
Apple Crumb Pie
Strawberry Shortcake
Bakery Fresh Rolls and Butter
Freshly Brewed House Coffee, Decaf and
Housed Brewed Ice Tea
~\$32.50 per person~

ITALIAN BUFFET

Caesar Salad
Pasta Salad
Penne Pasta Marinara with Italian Sausage and Peppers
Chicken Piccatta with Lemon Caper Cream
Three Cheese Lasagna with Bolognaise Sauce
Sautéed Squash
Garlic Bread
Freshly Brewed House Coffee, Decaf and
Housed Brewed Ice Tea
Assorted Desserts
~\$27.50 per person~

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GOLD STRIKE BOXED LUNCHES

MUD ISLAND BOX

Fried Chicken Sandwich
Potato Salad
Fruit Salad
Jumbo Cookie
Choice of Soft Drink or Bottled Water
~\$19.00 per person~

DELTA BOX

Sliced Ham and Turkey with Swiss cheese on a Kaiser Roll
Potato Chips
Granny Smith Apple
Jumbo Cookie
Granola Bar
Choice of Soft Drink or Bottled Water
~\$18.00 per person~

If you choose to have the Boxed Lunches served in your scheduled meeting room, there will be an extra \$5.00 service fee per person.

Gourmet Lunches and Baskets are available upon request. Please ask your Catering and Conference Services Manager for menu ideas and pricing.

PLATED DINNERS

Dinner 1

Garden Salad
12 oz Grilled New York Strip with Roasted
Garlic Demiglace
Dauphinoise Potatoes and Seasonal Vegetables
Strawberry Soufflé Torte
Fresh Rolls and Butter
Freshly Brewed House Coffee, Decaf and
House Brewed Ice Tea
~\$36 per person~

Dinner 2

Garden Salad
Grilled Rib Eye Steak with Shallot and
Rosemary Butter
Roasted Baby Red Potatoes and Seasonal
Vegetables
Pecan Pie with Bourbon Sauce
Fresh Rolls and Butter
Freshly Brewed House Coffee, Decaf and
House Brewed Ice Tea
~\$35 per person~

Dinner 3

Garden Salad
Roast Prime Rib of Beef With Au Jus
Served With Horseradish Mousse
Roasted Garlic Mashed Potatoes and Seasonal
Vegetables
Chocolate Mousse with Berries
Fresh Rolls and Butter
Freshly Brewed House Coffee, Decaf and
House Brewed Ice Tea
~\$33.00 per person~

Dinner 4

Garden Salad
Sautéed Shrimp Scampi with Parmesan and
Garlic Sauce
on a Bed of Saffron Rice Pilaf Topped with
Fresh Parsley
Seasonal Vegetables
Rich Dark Chocolate with Ganache Raspberry
Sauce
Fresh Rolls and Butter
Freshly Brewed House Coffee, Decaf and
House Brewed Ice Tea
~\$31.00 per person~

Dinner 5

Garden Salad
Pan-Seared Chicken Breast and Shrimp with
Sun-Dried Tomato and Boursin Sauce
Saffron Rice and Seasonal Vegetables
Lemon Cream Cake
Fresh Rolls and Butter
Freshly Brewed House Coffee, Decaf and
House Brewed Ice Tea
~\$32.00 per person~

Dinner 6

Garden Salad
Crab Stuffed Flounder with Lemon Butter
Jasmine Rice and Seasonal Vegetables
Apple Tart with Caramel Sauce
Fresh Rolls and Butter
Freshly Brewed House Coffee, Decaf and
House Brewed Ice Tea
~\$30.00 per person~

Plated Dinners are based on a minimum of **40** guests
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PREMIER DINNER ONE

Chef's Chopped Salad in Parmesian Cup
Surf and Turf
Filet of Beef and Lobster Tail with Roasted
Shallot Demiglace and Drawn Butter
Chef's Selection of Starch and Vegetables
Chocolate Mousse Torte with Fresh Berries
Fresh Rolls and Butter
Freshly Brewed House Coffee, Decaf and
House Brewed Ice Tea
~\$60 per person~

PREMIER DINNER TWO

Heart of Romain Salad with Roasted Tomatoes,
Croutons and Classic Caesar Dressing
Grilled Filet Migon and Shrimp with Lemon
Butter Sauce
Roasted Garlic & Basil Polenta, Broccoli
Spears and Julienned Vegetables
Tiramisu
Fresh Rolls and Butter
Freshly Brewed House Coffee, Decaf and
House Brewed Ice Tea
~\$50 per person~

PREMIER DINNER THREE

Spinach and Radicchio Salad with Pecans, Blue Cheese and Aged Bolsanic Vinigrette Dressing
Grilled Filet of Beef and Seared French Chicken Breast with Red Pepper Coulis
Asparagus and Roasted Vegetables
Wild Mushroom Risotto
Truffle Torte, Hazelnut Anglaise Sauce
Fresh Rolls and Butter
Freshly Brewed House Coffee, Decaf and House Brewed Ice Tea
~\$49 per person~

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DINNER BUFFETS

THE SOUTHERN ELITE

Fresh Baby Spinach and Wild Mushroom Salad with
Warm Bacon Vinaigrette
Warm German Potato Salad
Grilled Blackened Bay Shrimp Over Dirty Rice
Grilled, Sliced London Broil
Roasted Sliced Pork Loin with Brandied Peach Sauce
Roasted Stuffed Cornish Game Hen with Wild Rice
Potato au Gratin
Fresh Green Bean Almondine
Assorted Pies and Cakes
Fresh Rolls and Butter
Freshly Brewed House Coffee, Decaf and a Selection
of Fine Teas
~\$43.00 per person~

THE MISSISSIPPI GULF COAST

Seafood Gumbo with White Rice
Mixed Greens, Condiments with Choice of Dressings
Blackeyed Pea & Ham Salad
Fresh Catch of the Day
Blackened Chicken with Creole Sauce
Fried Porkchops with Mushroom Gravy
Red Beans with Andouille Sausage
Classic Jambalaya
Corn Macchoux
Sour Cream and Chive Smashed Potatoes
Pecan Pie and Hot Cobbler
Fresh Corn Bread
Freshly Brewed House Coffee, Decaf and a Selection
of Fine Teas
~\$40.00 per person~

THE DELTA

Tossed Salad Greens with Condiments and Dressings
Cole Slaw and Potato Salad
Fried Catfish, BBQ Ribs, Fried Shrimp
BBQ Chicken
Baked Beans, Turnip Greens, Corn on the Cob
Assorted Pies and Cakes
Fresh Rolls and Butter
Freshly Brewed House Coffee, Decaf and a Selection
of Fine Teas
~\$42.00 per person~

TASTE OF CHINA

Egg Drop Soup with Fried Wontons
Spicy Sweet and Sour Cucumber Salad
Egg Rolls with Dipping Sauce Selection
Teriyaki Salmon, Mongolian Beef
General Tso Chicken, Asian BBQ Spare Ribs
Vegetable Fried Rice and Jasmine Rice
Stir Fried Broccoli
Vegetables in Oyster Sauce
Mandarin Orange Cheese Cake, Fortune Cookies
Freshly Brewed House Coffee, Decaf and a Selection
of Fine Teas
~\$38.00 per person

Dinner Buffets are based on a minimum of **40** guests
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DINNER BUFFETS CONT'D

VIVA ITALIANO

Caesar Salad with Classic Cardini Dressing
Chilled Bowtie Pasta with Shrimp and Basil Pesto
Antipasto Display with Soppresso, Mortadella, Prosciutto, Marinated Artichoke Hearts,
Black and Green Cured Olives, Oven-dried Tomatoes with Basil and Garlic,
Roasted Eggplant, Sweet Peppers, and Zucchini
Provolone and Fresh Cheese Selection
Crawfish, Spinach and Ricotta Lasagna
Seared Chicken Breast with Prosciutto, Garlic and Sage Butter Sauce
Grilled Snapper with Olives, Tomatoes and Capers
Basil Polenta with Oven-roasted Tomatoes
Focaccia, Italian Breads and Ciabatta
Amaretto Cheesecake
Cannoli
Tiramisu
Biscotti
Freshly Brewed House Coffee, Decaf and a Selection of Fine Teas
~\$ 49.00 per person~

WELCOME TO THE CARRIBBEAN

Tortilla Soup
Tossed Salad with Choice of Dressing
Fruit Ambrosia
Tomato Cucumber Salad
Sweet and Sour Pork Tenderloin
Grilled Shrimp and Plantains
Banana Wrapped Mahi with Citrus Relish
Rum Laced Flank Steak with Moca Demi
Alligator Jambalaya
Tomatoes and Okra
Gingered Carrots
Sweet Mashed Potatoes
Assorted Pies and Cakes
Freshly Brewed House Coffee, Decaf and
a Selection of Fine Teas
~\$42.00 per person~

Dinner Buffets are based on a minimum of **40** guests
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HORS D' OEUVRES BY THE PIECE COLD HORS D' OEUVRES

Assorted Sashimi
~\$4.50 per piece~

Assorted Sushi
Jumbo Cocktail Shrimp with Cocktail Sauce
~\$5 per piece~

Smoked Salmon on Pumpernickle with Red Onions and Capers
Chinese Pork Tenderloin on Wonton Crisp with Mango Salsa
Asparagus & Prosciutto in Filo with Roasted Red Peppers
Crab Salad in a Cucumber Cup
Red Bliss Potatoes with Vodka Crème Fraiche & Caviar
~\$3.00 per piece~

Tomato & Basil Crostini with Roasted Garlic & Fresh Mozzarella
Smoked Chicken & Olive Tapenade on Grilled Ciabatta
Santa Fe Avocado Tortilla Roll with Roasted Peppers & Cilantro
Cajun Deviled Eggs with Chives
Chipotle Chicken Tostada with Roasted Corn & Black Bean Salsa
BBQ Pulled Pork on Corn Bread Crisp
~\$2.75 per piece~

HOT HORS D' OEUVRES

Parmesan Shrimp with Lemon Caper Aioli
Lamb & Borsini Crostini with Tart Cherries and Figs
Lobster Newburg Filo
Sesame Seared Tuna on Rice Cake with Wasabi
Beef Wellington Puff
Chicken Wellington Puff
Shrimp Chop Stick
~\$4.75 per piece~

Duck and Apricot Bandy Filo
Raspberry and Almond Bire
Chicken Saltimbocca Skewers
Beef Tenderloin & Bruschetta with Mushroom Duxelle &
Horseradish Mousse
Premium Scallop and Bacon
~\$4.50 per piece~

Southwestern Chicken Flautas w Sweet Chile Sauce
Mini Chili Cheese or Cheese Quesadillas with Salsa
Egg Rolls with Sweet & Sour Sauce
Chicken Pecan Tender
Black Bean Spring Roll
Tri Color Vegetable Tortillas
Pear and Almond Brie
Vegetable Spring Roll
Chicken Satays with Peanut Sauce
Coney Island Frank
~\$3.75 per piece~

Monte Critro
Spinach and Artichoke Tartlet
BBQ Meatballs
Fried Ravioli
Fried Chicken Wings 3 Ways:
Choice of Spicy, Honey Barbeque, Smothered
~\$3.25 per piece~

Jumbo Lump Crab Cakes with our House Sauce
Crab Stuffed Mushrooms
Fried Shrimp
Asparagus Roll Up
Chicken Wood ear Chopstick
Andouille and Cheese Puff
Lobster Torte
Mini Beef Wellingtons
~\$4.25 per piece~

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All Hors D'oeuvres are served in a minimum order of 75 pieces

RECEPTION DISPLAYS

Sushi with Wasabi, Soy Sauce & Pickled
Ginger
Based on 3 Pieces Per Person
~\$9.50 per person~

Classic Domestic & Imported Cheese Board
Served with Fresh Fruit Garnish
Sliced French Breads, Lavoshe & Water
Crackers
~\$6 per person~

Grilled Vegetable Platter
Zucchini, Summer Squash, Red Onion, Eggplant,
Red and Yellow Peppers Marinated in Balsamic Vinegar
and Olive Oil with Roasted Garlic Dip
~\$4.50 per person~

Assorted Sliced Cheese Display with Assorted
Crackers
~\$5.50 per person~

Assorted Fresh Seasonal Sliced Fruit Display
with Honey Yogurt Sauce
~\$5.25 per person~

Assorted Vegetable Crudités with Dipping Sauces
~\$5.00 per person~

Chilled Smoked Tenderloin with
Stone-ground
Mustard Sauce and Horseradish Cream
Serves 20 People
~\$275 each~

Whole Poached Salmon with Classic
Condiments
Serves 20 People
~\$175 each~

SEAFOOD DISPLAY

Display of Fresh Seafood on Ice served Cocktail Sauce, Tabasco and Lemon Wedges

Oysters on the Half Shell ~\$ 4 each	Fresh Grilled Shrimp ~\$4.50 each
King Crab Claws ~\$45 per pound	Sautéed Blue Crab Fingers \$25 per pound

\$50 Chef Attendant Fee per 100 guests

(These receptions are sold only as an accompaniment to a reception menu, not as a dinner)

Station prices are based on a minimum of **40** guests and served for two hours
Should your minimum guest guarantee fall below this amount, additional service fees will apply

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RECEPTION DISPLAYS CONT'D

MEXICAN FAJITA STATION

Marinated Breast of Chicken and Charbroiled Steak Slices, Served With Sautéed Onions, Mushrooms, Red and Green Peppers and Warm Flour Tortillas
Guacamole, Sour Cream, Salsa, Shredded Cheddar Cheese, Diced Tomatoes and Black Olives
~\$9.50 per person~

RISSOTO STATION

Portabella Mushroom & Fresh Herbs, Roasted Red Pepper & Chicken
Spring Vegetables with Saffron & Shrimp
Served with Peccorino Cheese & Basil Chifonade
~\$8.50 per person~

POTATO STATION

An Elegant Display of Cabernet Potatoes, Yukon Gold Potatoes and Sweet Potatoes
With a Selection of Topping to include Chives, Crème Fraiche, Fried Shallots, Monterey Jack Cheese, Crisp Bacon
and Mini Marshmallows
~\$8 per person~

PASTA STATION

Cooked to order Egg Pastas
Asparagus-Mushroom Sauce, Oven-dried Tomato Sauce and Basil Pesto with Light Cream
Vegetable Julienne, Roasted Garlic, Fine Herbs and Fresh Reggiano
~\$8 per person~

MUSHROOM TAPAS

Assorted Portobello Mushrooms
Topped with Boursin Cheese and Sun-dried Tomato, Gorgonzola Tapenade, and Crabmeat Gratin
~\$7.00 per person~

CREOLE STATION

Chicken and Andouille Jambalaya, Red Beans, Seafood Gumbo and White Rice
~\$6.50 per person~

\$50 Chef Attendant Fee per 100 guests

Reception Displays are serviced for a maximum of two hours

(These stations are sold only as an accompaniment to a reception menu, not as a dinner)

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CARVING STATION

Each Carving Station Includes Suited Condiments and Breads

BEEF

Roast Prime Rib of Beef	Serves 25	\$275
Beef Tenderloin	Serves 20	\$275
Baron of Beef	Serves 150	\$450
Peppercorn Crusted Strip Sirloin	Serves 20	\$275
Beef Wellington	Serves 20	\$285

TURKEY

Whole Roasted Turkey	Serves 20	\$175
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PORK

Memphis Pork Loin	Serves 20	\$150
Chinese BBQ Roast Pork	Serves 20	\$150
Crown Rack of Lamb	Serves 15	\$175
Smoked Pork Loin	Serves 20	\$165
Honey Glazed Ham	Serves 30	\$145

Chef Fee at \$50.00 each Carving Station
Carving Stations are serviced for a maximum of two hours.

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BANQUET BAR PRICES

VIP BRANDS

Includes all Premium Brands with the addition of: Grey Goose Vodka, Crown Royal Reserve, Chivas Regal Scotch, Makers Mark, Gentleman Jack, Bombay Sapphire, Mount Gay Rum, Meyers Dark Rum, Remy V.S.O.P., 1800 Tequila, Grand Marnier, Amaretto DiSaronno,

PREMIUM BRANDS

Absolut Vodka, Canadian Club, Jim Beam, Crown Royal, Jack Daniels, Tanqueray Gin, Dewar's Scotch, Bacardi Light Rum, Captain Morgan's Spice Rum, Smirnoff Vodka, Christian Brothers Brandy, Courvoisier VS, Cuervo Gold Tequila, Bailey's Malibu Southern Comfort, Kahlua

WELL BRANDS

Well Brands may be ordered based on house brands

	Hosted Bar	Cash Bar
VIP	\$7.25	\$7.50
Premium	\$7.00	\$7.25
Well	\$6.25	\$6.50
Wine	\$5.50	\$5.75
Imported Beer	\$4.75	\$4.50
Domestic Beer	\$4.25	\$4.00
Soft Drinks	\$2.75	\$3.00
Bottle Water	\$2.50	\$2.75

Bartenders Fee \$75 per 100 guest

Bars with a host/cash consumption of less than \$200 per bar will be charged a labor fee of \$100

Plus tax and gratuity

* Please Add 20% Gratuity and Applicable Sales Tax to All Prices

Bar Package Pricing

Bar Package Pricing is available at the following prices for a minimum of fifty guests
Pricing is on a per person basis labor charges will still be applied

	VIP Bar	Premium Bar	Well Bar
1 Hour	\$22	\$20	\$18
2 Hours	\$31	\$27	\$25
3 Hours	\$38	\$33	\$30
4 Hours	\$42	\$37	\$32

Specialty Bar Options

Martini Bar

Grey Goose, Ketel One and Absolut Mandarin,
Absolut Kurant, Absolut Vanilla,
Stoli Ohranj, Godiva, Bombay Sapphire,
Tanqueray, and Beefeaters Gin
\$12.50 per drink

Afterglow

*A presentation of after-dinner beverages to
create a perfect ending to your evening.*

Kahlua, Frangelico, Amaretto Di Saronno,
CourvoisierVS, Remy VSOP,
Grand Marnier, Bailey's Irish Cream, Sambuca
ala Romano
\$10.50 per drink

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WINE LIST**White Wine**

Kendall Jackson, Sauvignon Blanc	\$30
Spy Valley, Marlborough Sauvignon Blanc	\$36
Rudi Wiest, "Mosel River Selection" Riesling	\$25
JJ Prum, Bernkastler Doctor "Kabinett" Riesling	\$44
Hill of Content, "Benjamin's Blend" Chardonnay/Sauv. Blanc/ Semillon	\$30
Palmadina, Friuli Venezia Giulia Pinot Grigio	\$30
Castle Rock, "Barrel Fermented" Chardonnay	\$25
Guenoc, North Coast Chardonnay	\$30
Miner, Napa Valley Chardonnay	\$52

Red Wine

King Estate, "Lorane Valley" Pinot Noir	\$28
Au Bon Climat, Santa Barbara Co. Pinot Noir	\$45
Pedroncelli, "Bench Vineyards" Merlot	\$30
Murphy Goode, Alexander Valley Merlot	\$35
Flora Springs, Napa Valley Merlot	\$54
Hill of Content, Clare Valley Grenache/Shiraz	\$35
Guenoc, North Coast Cabernet Sauvignon	\$32
Murphy Goode, Alexander Valley Cabernet Sauvignon	\$42
Luca, Mendoza Valley Syrah	\$64

Champagne & Sparkling Wine

La Spinetta, Moscato d'Asti,	\$38
Domaine Chandon, Blanc de Noir	\$36
Duval-Leroy, Brut	\$56
Moet et Chandon, "White Star"	\$82

Blush Wine

Beringer, California White Zinfandel	\$32
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*House wine is available upon request

*Master wine list available upon request

- Please Add 20% Gratuity and Applicable Sales Tax to All Prices