

Fresh Baked Goods & Beverages

A LA CARTE



FRESH BAKED GOODS

Signature Doubletree Cookies	\$35.00 per dozen
Assorted Cookies	\$33.00 per dozen
Apple and Cherry Strudels	\$33.00 per dozen
Assorted Coffee Cakes	\$33.00 per dozen
Assorted Fresh Bagels with Cream Cheese	\$36.00 per dozen
Brownies and Dessert Bars	\$33.00 per dozen
Assorted Donuts	\$29.00 per dozen

SNACKS

Whole Fresh Fruit	\$3.00 each
Seasonal Sliced Fruit	\$5.25 per person
Assorted Candy Bars	\$3.00 each
Assorted Novelty Ice Cream Bars	\$4.50 each
Individual Bags of Chips and Pretzels	\$3.00 each
Individual Mixed Nuts, Pistachios, Honey and Dry Roasted Peanuts, Trail Mix	\$4.00 each

BEVERAGES

Freshly Brewed Coffee, Decaffeinated Coffee & Specialty Teas	\$50.00 per gallon
Starbucks Coffee, Decaf and Tazo Teas	\$60.00 per gallon
Individual Bottled Juices (Orange, V-8, Grapefruit, Cranberry, Pineapple, Apple)	\$4.00 per bottle
Bottled Iced Teas	\$4.25 each
Assorted Soft Drinks	\$3.00 each
Assorted Energy Drinks (Amp, Monster, Red Bull)	\$5.00 each
Bottled Water and Sparkling Water	\$3.95 each
2% Milk and Chocolate Milk	\$3.00 each

Prices and menu items are subject to change, current applicable sales tax and 22% service charge.

Break Packages



Breaks include: Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas

ICE CREAM NOVELTY BREAK

Ice Cream Novelties include: Ice Cream Bars
Sandwiches and Specialty Bars

\$11.00 per person

LEMON DROP

Iced Lemon Sugar Cookies, Lemon Bars, Lemon Drops
Refreshing Lemonade and Bottled Water

\$10.00 per person

BUILD YOUR OWN NACHO BAR

Tortilla Chips, Refried Beans, Queso Cheese Dip, Sour Cream, Guacamole and Salsa

\$11.00 per person

Add Spicy Beef, Chicken or Chili Con Carne
\$3.00 per person

STADIUM BREAK

Soft Pretzels with Cheese Sauce and Mustard
Peanuts, Cracker Jacks and Warm Cinnamon Churros

\$12.00 per person

SWISS CHOCOLATE BREAK

Cookies, Strawberries, Dried Fruit and Pretzel Rods Dipped in Chocolate
Chocolate Brownies

\$13.00 per person

FITNESS BREAK

Granola Bars, Energy Bars, Whole Fruit, Trail Mix
Gatorade, Assorted Energy Drinks and Yogurt Smoothies

\$13.00 per person

BAKE SHOP BREAK

Assorted Brownies and Cookies
Served with Chocolate and Low Fat Milk

\$13.00 per person

SWEET N' SALTY BREAK

Assorted Individual Bags of Chips, Pretzels, Nuts and Candy Bars

\$13.00 per person

100 CALORIE SNACK BREAK

Assorted 100 Calorie Packs

\$12.00 per person

Prices and menu items are subject to change. Current sales tax and 22% service charge applies.

Continental Breakfast



OAKBROOK CONTINENTAL

Orange Juice, Cranberry Juice, Apple Juice
Seasonal Sliced Fruit
Assorted Bagels with Cream Cheese
Assorted Yogurts
Breakfast Muffins
Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas
\$15.95 per person

DELUXE CONTINENTAL

Orange Juice, Cranberry Juice, Apple Juice
Seasonal Sliced Fruit
Cold Cereals with Low Fat Milk and Oatmeal
Chef's Choice Breakfast Sandwich
Assorted Yogurts
Assorted Bagels with Cream Cheese
Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas
\$19.95 per person

A LA CARTE

Additional Hot & Cold Items for Continental Breakfast:

Oatmeal	\$3.00 per person
Served with Brown Sugar, Milk, Raisins and Honey	
Buttermilk Pancakes	\$3.95 per person
Waffle Station	\$5.50 per person
Waffles Made to Order - Add Chef Fee	
Omelet Station	\$5.95 per person
Omelet's Made to Order- Add Chef Fee	
Breakfast Wraps	\$3.50 each
Smoked Salmon with Traditional Accompaniments	\$5.50 per person
Egg, Sausage and Cheese on a Croissant or English Muffin	\$3.50 each
*Chef Fee (One Chef per 50 Guests)	\$100.00 per attendant

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Plated Breakfast



Breakfast Entrees include: Seasonal Sliced Fruit, Pastries, Muffins, Chilled Juice
Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas
Egg Beaters or Egg Whites may be substituted for any Egg Entree

CINNAMON FRENCH TOAST

Hawaiian Bread Dipped in Vanilla Egg Batter Sprinkled with Powdered Sugar
Served with Choice of Bacon or Sausage
\$17.95 per person

SOUTHWEST BREAKFAST WRAP

Scrambled Eggs with Diced Peppers, Ham and Monterey Jack Cheese in a Warm Flour Tortilla
Served with Breakfast Potatoes
\$17.95 per person

CHEESE OMELET

Three Egg Omelet with Shredded Cheddar Cheese
Served with Choice of Bacon or Sausage and Breakfast Potatoes
\$18.95 per person
Additional topping \$0.50 per item

AMERICAN BREAKFAST

Scrambled Eggs with Chives
Served with Choice of Bacon or Sausage and Breakfast Potatoes
\$17.95 per person

STEAK AND EGGS

Seven Ounce Choice New York Strip Steak
And Scrambled Eggs with Cheddar Cheese and Chives
Served with Breakfast Potatoes
\$22.95 per person

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An additional service fee will apply for meal service to groups of less than 20 people.

Breakfast Buffets



GOOD MORNING OAKBROOK

Orange Juice, Cranberry Juice, Apple Juice
Seasonal Sliced Fruit and Assorted Yogurts
Cold Cereals with Low Fat Milk
Scrambled Eggs with Chives
Breakfast Potatoes
Bacon and Sausage
Assorted Strudels and Muffins
Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas
\$24.00 per person

OAKBROOK GRAND BREAKFAST BUFFET

Orange Juice, Cranberry Juice, Apple Juice
Seasonal Sliced Fruit and Assorted Yogurts
Cold Cereals with Low Fat Milk
Oatmeal with Brown Sugar, Honey and Raisins
Cinnamon French Toast served with Warm Maple Syrup
Fruit Topping and Whipped Cream
Scrambled Eggs with Chives
Bacon and Sausage
Breakfast Potatoes
Assorted Coffee Cakes and Muffins
Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas
\$27.50 per person

Prices and menu items are subject to change. Current sales tax and 22% service charge applies.
An additional service fee will apply for meal service to groups of less than 25 people.

Plated Lunches - Starters



Lunch Entrees include: Soup or Salad
Chef's Selection of Vegetable, Starch, Assorted Rolls and Dessert
Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas

SOUP DU JOUR

Our Chef's Specialty of the Day

CHOICE OF SALAD

SPINACH SALAD

Spinach Leaves with Oranges, Dried Cranberries
Candied Pecans and Sliced Strawberries
Served with Citrus Vinaigrette

CAESAR SALAD

Romaine Lettuce, Tomato Wedges, Parmesan Cheese and Croutons
Served with Creamy Caesar Dressing

MARKET GREENS SALAD

Mixed Field Greens, Shredded Carrots, Sliced Cucumber and Cherry Tomato
Served with Chenin Blanc Vinaigrette

SIENNA SALAD

Mixed Field Greens, Toasted Pine Nuts, Gorgonzola Cheese
Dried Cherries and Sun Dried Tomatoes
Served with Balsamic Vinaigrette

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Plated Lunch - Entrees



Lunch Entrees include: Soup or Salad
Chef's Selection of Vegetable, Starch, Assorted Rolls and Dessert
Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas

FETTUCCHINE PRIMAVERA

Fettuccine blended with Assorted Seasonal Vegetables
Tossed with a Tomato Cream Sauce

\$20.95 per person

ROAST PORK LION

Sliced Roast Pork topped with a Grilled Pineapple Mango Salsa

\$23.95 per person

CHICKEN FLORENTINE

Boneless Chicken Breast Stuffed with Spinach and Boursin Cheese
Drizzled with a Citrus Butter Sauce

\$23.95 per person

ROASTED SIRLOIN

Tender Slices of Sirloin Beef with a Wild Mushroom Sauce

\$26.50 per person

SEARED CHICKEN BREAST

Marinated Semi-Boneless Chicken Breast
With a Roasted Red Pepper Coulis

\$23.95 per person

BAKED TILAPIA

Parmesan Herb Crusted Tilapia with a Citrus Butter Sauce

\$28.50 per person

GINGER SALMON

Grilled Salmon with a Tamari Glaze

\$28.95 per person

BEEF TENDERLOIN

Sliced Tenderloin with a Wild Mushroom Cream Sauce

\$29.95 per person

Prices and menu items are subject to change. Current sales tax and 22% service charge applies.

An additional service fee will apply for meal service to groups of less than 20 people.

On entrees that are split, the higher price will prevail.

Plated Lunch - Desserts



Lunch Entrees include: Soup or Salad
Chef's Selection of Vegetable, Starch, Assorted Rolls and Dessert
Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas

BERRIES ON CLOUD NINE

Light and Fluffy Mousse layered with Fresh Seasonal Berries
With Orange Chocolate Skewers

CHOCOLATE GANACHE CAKE

Rich and Decadent Chocolate Cake covered in Creamy Chocolate Ganache Icing
With Raspberry Coulis and Mint

CHICAGO'S OWN ELI'S CHEESECAKE

Served with Strawberry Coulis and Sweet Whipped Cream

SORBET TRIO

Lemon, Mango and Raspberry Sorbet

CARROT CAKE

Cream Cheese Frosting served with Carmel Sauce

TRIO OF MINI PASTRIES

Opera Cake, White Chocolate Mousse Cups and Mini Fruit Tarts

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Cold Lunch Entrees



Cold Lunch Entrees include: Chef's Choice Soup and Signature Doubletree Cookie
Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas
Limit of 2 selections per group

BISTRO CROISSANT

Layered with Turkey, Ham, Bacon, Swiss Cheese, Lettuce and Tomato
On a Fresh Baked Croissant and served with Pasta Salad and Seasonal Fruit Skewer
\$19.50 per person

GRILLED VEGETARIAN MUFFULETTA

Roasted Eggplant, Summer Squash, Zucchini, Red Bell Peppers, Boursin Cheese, Portabella
Mushroom, Plum Tomatoes, and Pesto Vinaigrette on a Ciabatta Bun served with
Pasta Salad and Seasonal Fruit Skewer
\$20.50 per person

CHICKEN MEDITERRANEAN

Grilled Chicken Breast, Spinach, Sun-Dried Tomato, Feta Cheese and Olive Tapenade with
Italian Dressing on a Whole Wheat Bun and served with Pasta Salad and Seasonal Fruit Skewer
\$20.95 per person

CAESAR SALAD

Choice of Grilled Chicken, Shrimp or Salmon, Romaine Lettuce, Tomato Wedges
Croutons, Parmesan Cheese with Creamy Caesar Dressing
\$21.95 per person

CHARRED STEAK SALAD

Grilled Sirloin Steak, Romaine Lettuce, Radicchio, Roma Tomatoes, Cilantro, Cucumber,
Artichokes and Sun-Dried Tomatoes with Caper Tomato Dressing
\$22.95 per person

HOISIN BBQ CHICKEN SALAD

Marinated Grilled Chicken Breast, Romaine Lettuce, Jicama, Corn, Black Beans, Tomato,
Shredded Cheddar Cheese with Asian Ranch Dressing
\$18.95 per person

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Boxed Lunches



Boxed Lunches include: Chef's selection of Side Salad, Whole Fruit
Bag of Chips, Soft Drink and Signature Doubletree Cookie
Served with Utensils and Condiment Packets.
Select up to three options.

CROISSANT CLUB

Layered with Turkey, Ham, Bacon, Swiss Cheese, Lettuce and Tomato
Served on Croissant
\$18.95 per person

ROASTED TURKEY

Thinly Shaved Roasted Turkey, Swiss Cheese, Lettuce and Tomato
Served on Multi Grain Bread
\$18.50 per person

ITALIAN SUB

Mortadella, Provolone, Ham, Salami, Prosciutto, Onion, Tomato and Lettuce
Served on Italian Bread
\$19.50 per person

ROAST BEEF

Sliced Roast Beef, Horseradish Sauce, Lettuce, Tomato and Roasted Bell Peppers
Served on a Ciabatta Roll
\$21.50 per person

GRILLED VEGETARIAN MUFFULETTA

Roasted Eggplant, Summer Squash, Zucchini, Red Bell Peppers, Boursin Cheese, Portobello
Mushroom, Plum Tomatoes, and Pesto Vinaigrette
Served on a Ciabatta Roll
\$19.95 per person

CLASSIC HAM

Ham, Aged Cheddar Cheese, Tomato and Lettuce
Served on Pretzel Roll
\$18.95 per person

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Lunch Buffets



THE SANDWICH SHOP

Soup du Jour
Market Greens with Choice of Two Dressings
Ham, Smoked Turkey, Roast Beef and Salami
Swiss, American, and Cheddar Cheeses
Gourmet Mustard, Mayonnaise and Whipped Horseradish
Sliced Breads, Kaiser Rolls and Pretzel Rolls
Pasta Salad
Assorted Individual Bags of Chips
Assorted Cookies
Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas
\$28.00 per person

EXECUTIVE LUNCHEON

Soup du Jour
Market Green Salad with Choice of Two Dressings
Pre-made Gourmet Sandwiches to include:
Filet of Tenderloin, Sautéed Onions and Dijon Mayonnaise with
Lettuce on French Baguette
Salmon with Watercress and Red Pepper Aioli on Ciabatta
Grilled Chicken Breast with Orange Chive Mayonnaise
With Lettuce and Tomato on Whole Wheat Roll
Grilled Vegetable Muffuletta with Boursin Cheese
Pesto Vinaigrette on Ciabatta Roll
Pasta Salad
Assorted Kettle Chips
Assorted Dessert Bars
Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas
\$31.00 per person

ASIAN FUSION BUFFET

Won Ton Soup
Hoisin BBQ Chicken Salad served with Asian Ranch Dressing
Egg Rolls with Plum Sauce
Sesame Chicken
Szechwan Beef with Lo Mein Noodles
Fried Rice and Stir Fry Vegetables
Lemon Twist and Fortune Cookies
Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas
\$30.00 per person

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Lunch Buffets



CON AMICI BUFFET

Minestrone Soup
Caesar Salad
Cheesy Garlic Bread
Marinated Sirloin Steak with Italian Herbs
Chicken Piccata with Lemon Caper Sauce
Penne Pasta Served with Italian Meatballs
Roasted Italian Vegetables
Marinara and Alfredo Sauces
Italian Pastries
Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas
\$31.95 per person

TASTE OF CHICAGO

Steakhouse Chopped Salad
Deep Dish Pizzas
Italian Beef with Giardiniera
Traditional Chicago Dog with Dill Pickle Spears
Green Relish, Tomatoes, Onions and Sport Peppers
Red Potato Salad
Assorted Chicago Style Kettle Chips
Eli's Cheesecake
Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas
\$34.00 per person

SANTA FE EXPRESS

Tortilla Soup
Mexican Caesar Salad
Crisp Romaine with Grilled Chicken, Tortilla Strips, Tomatoes, Black Olives
Queso Fresco and Caesar Dressing
Three Cheese Enchiladas
Chicken Fajitas with Flour Tortillas
Spicy Ground Beef with Hard Shell Tacos
Tomatoes, Shredded Cheese, Guacamole
Jalapenos, Salsa, Sour Cream and Lettuce
Refried Beans and Spanish Rice
Tortilla Chips
Warm Cinnamon Churros
Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas
\$30.00 per person

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Plated Dinners - Starters



Dinner Entree include: Choice of Soup or Salad
Chef's Selection of Vegetables, Starch, Assorted Rolls and Dessert
Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas

SOUPS

Cream of Mushroom Soup

Roasted Tomato Basil

Chicken and Wild Rice

Broccoli Cheddar

Chicken Noodle

Minestrone

SALADS

CAESAR SALAD

Classic Combination of Romaine Lettuce
Parmesan Cheese and Croutons
Creamy Caesar Dressing

SIENNA SALAD

Mixed Field Greens
Toasted Pine Nuts, Gorgonzola Cheese
Dried Cherries and Sun Dried Tomatoes
Balsamic Vinaigrette Dressing

GREEK SALAD

Romaine Lettuce, Radicchio, Red Onion
Cucumber, Feta Cheese and Kalamata Olives
Greek Dressing

SPINACH SALAD

Spinach Leaves with Oranges
Dried Cranberries,
Candied Pecans and Sliced Strawberries
Citrus Vinaigrette Dressing

MARKET GREENS SALAD

Mixed Field Greens, Shredded Carrots
Sliced Cucumber and Tomatoes
Chenin Blanc Vinaigrette Dressing

PEAR AND WALNUT SALAD

Roasted Pear, Mixed Greens
Candied Walnuts and Bleu Cheese
Cabernet Vinaigrette Dressing

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An additional service fee will apply for meal service to groups of less than 20 people.
On entrees that are split, the higher price will prevail.

Plated Dinners - Entrees



Dinner Entrees include: Choice of Soup or Salad
Chef's Selection of Vegetables, Starch, Assorted Rolls and Dessert
Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas

CHICKEN PARMESAN

Breaded Chicken Breast topped with Marinara Sauce served on a Bed of Linguini
\$33.95 per person

SEARED CHICKEN BREAST

Marinated Semi-Boneless Chicken Breast with a Roasted Red Pepper Coulis
\$32.95 per person

CHICKEN WELLINGTON

Chicken Breast Stuffed with Mushroom Duxelle wrapped in Puff Pastry
Served with Red Wine Demi Sauce
\$34.95 per person

ROAST PORK LOIN

Sliced Roast Pork topped with Grilled Pineapple-Mango Salsa
\$32.50 per person

BAKED TILAPIA

Parmesan Herb Crusted Tilapia with a Citrus Butter Sauce
\$34.95 per person

GINGER SALMON

Atlantic Salmon with a Tamari Glaze
\$35.95 per person

GRILLED SWORDFISH

Grilled Swordfish Steak topped with Pineapple-Mango Salsa
\$42.50 per person

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Plated Dinners - Entrees



Dinner Entrees include: Choice of Soup or Salad
Chef's Selection of Vegetables, Starch, Assorted Rolls and Dessert
Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas

VEAL MEDALLIONS

Seared Veal Tenderloin Medallions
Served with Wild Mushroom Cream Sauce
\$51.00 per person

PEPPER ENCRUSTED PRIME RIB

Ten Ounce Prime Rib served with Whipped Horseradish Sauce and Au Jus
\$ 49.95 per person

CHARBROILED FILET MIGNON

Grilled Eight Ounce Filet
Served with Bordelaise Sauce
\$49.95 per person

CHICKEN & SALMON

Marinated Breast of Chicken and Atlantic Salmon
Served with Champagne Lemon Butter Sauce
\$38.95 per person

FILET MIGNON AND SHRIMP

Four Once Petit Filet and Three Jumbo Shrimp
Served with Bordelaise Sauce
\$49.95 per person

FILET MIGNON AND CHICKEN

Four Once Petit Filet and Grilled Breast of Chicken
Served with Bordelaise Sauce
\$45.95 per person

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Plated Dinner - Dessert



Dinner Entree include: Choice of Soup or Salad
Chef's Selection of Vegetables, Starch, Assorted Rolls and Dessert
Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas

CHICAGO'S OWN ELI'S CHEESECAKE

Fresh Strawberry Coulis
And Sweet Whipped Cream

CHOCOLATE GANACHE CAKE

Rich and Decadent Chocolate Cake
Creamy Chocolate Ganache Icing
With Raspberry Coulis and Mint

TRIO OF MINI PASTRIES

White Chocolate Mousse Cup
Seasonal Fruit Tart
Opera Cake

KEY LIME PIE

Topped with Fresh Whipped Cream
And Candied Zest

CARROT CAKE

Cream Cheese Frosting
Served with Carmel Sauce

DEEP DISH MINI PECAN TART

Flaky Deep Dish Pie Crust
Buttery Pecan Filling

CRÈME BRULEE

Crème Brulee served with a
Chocolate Straw

RED VELVET CAKE

Classic Red Cake with Cream Cheese Frosting
Served with Strawberry Coulis

Prices and menu items are subject to change. Current sales tax and 22% service charge applies.

Dinner Buffets



HOMESTYLE GATHERING

Market Green Salad with Choice of Two Dressings
Assorted Rolls
Pot Roast with Braised Vegetables
Sliced Turkey Breast with Sage Dressing
Baked Whitefish with Lemon Citrus Butter Sauce
Whipped Potatoes and Gravy
Seasonal Vegetables
Chocolate Cake and Seasonal Cobbler
Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas
\$40.95 per person

EPICUREAN BUFFET

Soup du Jour
Market Greens with Choice of Two Dressings
Assorted Rolls
Chicken Florentine
Roasted Sirloin with Wild Mushroom Sauce
Ginger Salmon with Tamari Glaze
Chef Selection of Vegetable and Starch
Assorted Mini Pastries
Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas
\$46.95 per person

CLASSIC CARVER BUFFET

Soup du Jour
Chilled Shrimp
Split King Crab Legs with Cocktail Sauce and Lemon Wedges
Market Greens with Choice of Two Dressings
Assorted Rolls
*Pepper Encrusted Prime Rib Carved on Site
Served with Au Jus and Horseradish Sauce
Yorkshire Pudding
Baked Potato Bar
Served with Cheddar Cheese, Butter, Sour Cream, Bacon and Chives
Chef Selection of Vegetables
Chicago's Own Eli's Cheesecake
Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas
\$55.95 per person

***Chef Carver Fee \$100.00 per 100 guests**

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Hors d'Oeuvres



TIER ONE
COLD HORS D'OEUVRES
\$120 per 50 Pieces

Strawberry with Brie
Portobello Crostini
Salami Cornet

Tomato and Mozzarella Skewers
Stuffed Cherry Tomatoes
Assorted Pinwheels

HOT HORS D'OEUVRES
\$120 per 50 Pieces

Assorted Quiche Tartlets
Chicken Quesadilla Cone
Assorted Mini Pizzas
Chicken Spring Roll
Beef Empanada

Sesame Chicken Tempura Skewers
Cocktail pigs in a Blanket
Vegetable Pot Sticker
Rueben Spring Rolls
Crab Rangoon

TIER TWO
COLD HORS D'OEUVRES
\$160 per 50 Pieces

California Roll with Wasabi and Soy Sauce
Bay Shrimp Canapé
Assorted Pinwheels

Smoked Salmon Rose with Capers
Goat Cheese & Pesto Tartlets
Tenderloin Crostini

HOT HORS D'OEUVRES
\$160 per 50 Pieces

Artichoke Beignet with Boursin Cheese
Chicken Wellington
Beef Wellington
Coconut Shrimp

Spinach and goat Cheese Pizzetta
Mini Crab Cake
Hibachi Beef
Shrimp Roll

Prices and menu items are subject to change. Current sales tax and 22% service charge applies.

Reception Displays



FARMER'S MARKET CRUDITE

Array of Fresh Seasonal Vegetables Served with Buttermilk Ranch Dressing
And Caramelized Onion Dip
\$5.00 per person

ARTISNAL CHEESE DISPLAY

Assorted Domestic and Imported Cheeses Garnished with Fruit and Gourmet Crackers
\$6.00 per person

ANTIPASTO DISPLAY

Prosciutto, Provolone, Soppressata, Salami, Pepperoni, Sweet Coppa, Mozzarella,
Gourmet Olives and Marinated Artichoke Hearts served with Italian Bread
\$9.00 per person

MASHED POTATO EXTRAVAGANZA

Mashed Yukon Gold Potatoes with Garlic served with an array of toppings to include: Sweet
Creamy Butter, Bacon Bits, Sliced Black Olives, Chives, Cheddar Cheese, Sautéed Mushrooms,
Horseradish and Sour Cream served from a Martini Glass
\$11.00 per person

UNDER THE SEA BAR

Displayed on Crushed Ice with Fresh Lemon Wedges, Cocktail and Remoulade Sauce
Clams on the Half Shell \$350.00 per 100 pieces **King Crab Legs \$375.00 per 100 pieces**
Oysters on the Half Shell \$350.00 per 100 pieces **Jumbo Shrimp \$350.00 per 100 pieces**

THE SUSHI BOARD

Assorted Maki and Nigiri served with Ginger, Wasabi and Soy Sauce
\$625.00 per 100 pieces

Prices and menu items are subject to change. Current sales tax and 22% service charge applies.
Minimum 50 guests and two stations per event.

Chef Action Stations



Served with Appropriate Condiments and Assorted Rolls

ROASTED TURKEY

Served with Cranberry-Pear Chutney
(30 Servings)
\$275.00

HONEY BAKED HAM

Served with Dijon Mustard
(35 Servings)
\$250.00

BEEF STRIP LOIN

Served with Tomato Chutney and Rosemary Demi Glaze
(30 Servings)
\$275.00

BEEF TENDERLOIN

Served with Madeira Sauce
(20 Servings)
\$380.00

PRIME RIB

Served with Au Jus and Whipped Horseradish Sauce
(35 Servings)
\$400.00

PASTA BAR

Penne and Cheese Tortellini prepared to order with Alfredo and Marinara served with Italian Sausage, Grilled Chicken, Bay Shrimp, Diced Asparagus, Sautéed Mushrooms, Caramelized Onions, Tomatoes and Sliced Black Olives
\$14.00 per person

STEAK FLAMBE STATION

Beef Tenderloin Medallions sautéed with Shallots and Mushrooms then flamed with Brandy and a hint of Cream served with Truffle-Mashed Potatoes
\$19.95 per person

SHRIMP SCAMPI STATION

Gulf Shrimp sautéed with Shallots, Butter and Garlic over Linguine Pasta with Parmesan Cheese and Sun Dried Tomato Focaccia Crisps
\$17.50 per person

Chef Fee \$100.00 per 100 guests

Prices and menu items are subject to change. Current sales tax and 22% service charge applies.

Beverage Packages



HOSTED BEVERAGES

(Upon Consumption)

	Per Drink
Premium Brands	\$5.75
Prestige Brands	\$6.75
Domestic Beer, Wine & Wine Coolers	\$4.00
Imported Beer	\$5.00
Cordials	\$7.00
Champagne	\$5.00
Mineral Waters	\$3.00
Soft Drinks	\$3.00

HOSTED BEVERAGE PACKAGE

Per Person	Premium Brands	Prestige Brands
One Hour	\$15.00	\$18.00
Two Hour	\$19.00	\$22.00
Three Hour	\$24.00	\$27.00
Four Hour	\$28.00	\$31.00

CASH BEVERAGE PACKAGE

	Per Drink
Premium Brands	\$6.50
Prestige Brands	\$7.50
Domestic Beer, Wine & Wine Coolers	\$4.50
Imported Beer	\$5.50
Cordials	\$9.00
Champagne	\$6.50
Mineral Waters	\$4.00
Soft Drinks	\$3.00

\$100.00 per Bartender, A \$75.00 Cashier Fee will apply on All Cash Bars.

(Note: 1 Bartender per 100 guaranteed guests)

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Beverage Selections



	PREMIUM BRANDS	PRESTIGE BRANDS
Vodka	Smirnoff	Absolute
Gin	Beefeater	Tanqueray
Scotch	J&B	Dewars
Whiskey	Canadian Club	Crown Royal
Rum	Captain Morgan	Captain Morgan
	Bacardi	Bacardi
Bourbon	Jim Beam	Jack Daniels
	Jack Daniels	Makers Mark
Tequila	Cuervo Gold	1800
Brandy	Christian Brothers	Christian Brothers
Liquors	Peach Schnapps	Peach Schnapps
	Bol's Amaretto	Bol's Amaretto
	Bol's Triple Sec	Bol's Triple Sec

WINES

Select four for bar service

Chardonnay	Barefoot	Mirassou
Pinot Grigio	Barefoot	Mirassou
Sauvignon Blanc	Barefoot	Mirassou
Cabernet/Merlot	Barefoot	Mirassou
Pinot Noir	Redwood Creek	Mirassou
White Zinfandel	Barefoot	Beringer
Riesling		Mirassou

BEER

Premium Beer	Miller Lite	Miller Lite
	Miller Genuine Draft	Miller Genuine Draft
	Budweiser	Budweiser
	Miller Genuine Draft Light 64	Miller Genuine Draft Light 64
	Bud Light	Bud Light
Imported Beer	Corona	Corona
	Heineken	Heineken
	Amstel Light	Amstel Light
	Becks	Becks
Non-Alcoholic	O'Doul's	O'Doul's

Sparkling Water, Bottled Water, Juice and Assorted Soft Drinks

BEVERAGE ALTERNATIVES

One gallon of punch serves 20 cups

Champagne Punch	Per Gallon
Mimosas	\$60.00
Sparkling Non-Alcoholic Fruit Punch	\$60.00
Soda and Juice Bar – 1 hour	\$40.00
(\$1.00 per person for each additional hour and a Bartender is required.)	\$3.00 Per Person

Prices and menu items are subject to change. Current sales tax and 22% service charge applies.