



RENAISSANCE® DALLAS ADDISON  
HOTEL PRESENTS

## MENU

**R**  
RENAISSANCE®  
HOTELS

RENAISSANCE DALLAS ADDISON  
HOTEL  
15201 DALLAS PKWY, ADDISON, TX  
75001

[\(972\) 386-6000](tel:9723866000)



## WELCOME TO RENAISSANCE®

It's time to enjoy your event. Have an experienced event service team waiting to fulfill your needs. Or a talented team of culinary professionals ready to serve you the best creative eats and drinks inspired by the area. The Renaissance Dallas Addison is proud to offer our premier service. You bring the guests, and we'll focus on the rest to ensure your Event is a success.

## CONTINENTAL BREAKFAST

### **THE EARLY RISER**

Selection of Orange Juice, Grapefruit Juice and Tomato Juice  
Freshly Baked Danish, Muffins, Croissants and Bagels  
Served with Butter, Preserves and Cream Cheese  
Freshly Brewed Coffee, Decaffeinated Coffee and Teas  
\$23.00++

### **THE AMERICAN CONTINENTAL**

Selection of Orange Juice, Grapefruit Juice and Tomato Juice  
Freshly Sliced Fruit Display  
Freshly Baked Danish, Croissants and Bagels  
Blueberry, Bran, Lemon, and Poppy seed Muffins  
Served with Butter, Preserves and Cream Cheese  
Freshly Brewed Coffee, Decaffeinated Coffee and Teas  
\$34.00++

### **THE EUROPEAN**

Selection of Orange Juice, Grapefruit Juice and Tomato Juice  
Freshly Sliced Fruit Display  
Cold Cereals Served with 2% Milk  
Yoplait Yogurt  
Danish, Muffins, Bagels and Croissants  
Served with Butter, Preserves and Cream Cheese  
Freshly Brewed Coffee, Decaffeinated Coffee and Teas  
\$38.00++

### **BREAKFAST ON THE RUN**

Tropicana Orange Juice  
Pre-Wrapped Thomas' English Muffins  
Topped with  
Canadian Bacon, Fried Egg and Cheddar Cheese  
Served with Deep Fried Potato Nuggets  
Freshly Brewed Coffee, Decaffeinated Coffee and Teas  
\$24.00++

All food and host beverages are subject to a 11.20% non-taxable service charge and 12.80 taxable administrative fee. The administrative fee is for administration of the banquet, special event or package deal. The administrative fee is not purported to be a gratuity and will not be distributed as gratuities to the employees who provide service to the guests. The service charge will be distributed as a gratuity for those who provide service to the guests.

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## ENHANCEMENTS / BEVERAGES

### ENHANCEMENTS

Cottage Cheese - \$5.25++ per person  
Nova Scotia Lox – \$13.50++ per person  
Granola Bars/Power Bars - \$5.25++ each  
Warm Cheese Blintz - \$35.00++ per dozen  
Cold Cereal, Milk (2%, Skim) - \$4.50++ each  
Fresh Fruit Smoothies - \$7.00++ per person  
Fresh Fruit Plate – \$12.00++ per person  
Cup of Mixed Berries - \$6.00++ per person  
Whole Fruit - \$3.50++ each  
Individual Yoplait Yogurt - \$5.00++ each  
Turkey Sausage - \$6.25++ per person  
Hard Boiled Eggs - \$36.00++ per dozen  
Egg and Cheese Croissants – \$8.00++ each  
Sausage Breakfast Burrito - \$9.00++ each  
Applewood Smoked Bacon - \$6.75++ per person  
Cheese Platter - \$17.00++ per person  
European Meats - \$12.00++ per person  
Candy Bars - \$4.25 each  
Assorted Ice Cream Bars - \$5.25++ each  
XXL Warm Pretzels - \$57.50++ per dozen  
Granola Parfaits - \$7.00++ each  
Individual Bags of Chips - \$4.50++ each  
Individual Packaged Trail Mix - \$5.25++ each

### PASTRIES AND BREAD

Apple Coffee Cake - \$55.00++ per dozen  
Sour Cream Coffee Cake - \$55.00++ per dozen  
Assorted Croissants - \$55.00++ per dozen  
Freshly Baked Muffins - \$55.00++ per dozen  
Assorted English Muffins - \$55.00++ per dozen  
Fruit Filled Danish - \$55.00++ per dozen  
Bagels and Cream Cheese - \$55.00++ per dozen  
Jumbo Cookies - \$55.00++ per dozen  
Fudge Brownies - \$55.00++ per dozen  
Assorted Bars - \$55.00++ per dozen  
Biscotti (Chocolate and Vanilla) - \$55.00++ per dozen  
Chocolate Dipped Strawberries – \$55.00++ per dozen

### BEVERAGES

Coffee, Decaffeinated Coffee and Hot Tea \$92.00++ per gallon  
Regular and Diet Sodas \$5.25++ each  
Bottled Spring Water \$5.25++ each  
San Pellegrino Sparkling Water \$5.75++ each  
Tropicana Bottle Juices \$7.00++ each  
Selection of Juice \$61.00++ per gallon  
Lemonade OR Iced Tea \$61++ per gallon  
Gatorade \$6.50++ each  
Regular and Sugar Free Red Bull \$6.50++ each  
Milk, Whole, 2%, Skim, Chocolate \$4.50++ each

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## PLATED BREAKFAST

**Groups under 25 are subject to a \$100.00++ surcharge**

### **THE TRADITIONAL**

Choice of Orange or Grapefruit Juice  
Scrambled Eggs Served with  
Your Choice of Bacon or Breakfast Link  
Sausage  
Breakfast Potatoes, Breakfast Breads  
With Premium Preserves and Butter  
Freshly Brewed Coffee, Decaffeinated  
Coffee and Teas  
\$34.00++

### **EGGS BENEDICT**

(Maximum of 150 People)  
Choice of Orange or Grapefruit Juice  
Traditional Eggs Benedict, Poached Eggs  
on a Toasted English Muffin,  
Canadian Bacon and Hollandaise Sauce  
Breakfast Potatoes and Breakfast Breads  
Freshly Brewed Coffee, Decaffeinated  
Coffee and Teas  
\$39.00++

### **TEXAS HUEVOS RANCHEROS**

Choice of Orange or Grapefruit Juice  
Corn Tortilla topped with Fresh Scrambled  
Eggs, Chorizo Sausage, Green Onions,  
Sweet Peppers, Fresh Tomatoes, Cheddar  
Cheese and Salsa Verde  
Breakfast Potatoes with Roasted Green  
Chilies and Sweet Texas Onions  
Plain and Jalapeno Corn Muffins with  
Sweet Butter and Honey  
Freshly Brewed Coffee, Decaffeinated  
Coffee and Teas  
\$37.00++

### **FRENCH TOAST**

Choice of Orange or Grapefruit Juice  
Fresh Cantaloupe Wedge with Orange  
Cream  
Vanilla Infused Cinnamon French Toast  
Served with Maple Syrup, Sausage Links  
Selection of Breakfast Pastries  
Freshly Brewed Coffee, Decaffeinated  
Coffee and Teas  
\$33.50++

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## BREAKFAST BUFFET

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### THE SUNRISE

Orange, Grapefruit, Tomato, & Apple Juice  
Natural and Fruit Flavored Yoplait Yogurts  
Cold Cereal Served with 2% and Skim Milk  
Freshly Baked Muffins, Danish and Bagels  
Cream Cheese, Butter & Preserves  
Scrambled Eggs & Cheddar Cheese  
in a Croissant Sandwich  
Freshly Brewed Coffee, Decaffeinated Coffee  
and Teas  
\$41.00++

### THE AMERICAN BUFFET

Orange, Grapefruit, Tomato, & Apple Juice  
Fresh Sliced Fruit Display  
Cold Cereals Served with 2% and Skim Milk  
Scrambled Eggs, Breakfast Sausage Links  
and Bacon  
Breakfast Potatoes  
Selection of Freshly Baked Danish, Breakfast  
Muffins and Croissants  
Freshly Brewed Coffee, Decaffeinated Coffee  
and Teas  
\$41.00++

### THE SOUTHEAST BUFFET

Orange, Grapefruit, Tomato, & Apple Juice  
Fresh Sliced Fruit Display  
Scrambled Eggs, Eggs Benedict  
Vanilla Infused French Toast with Maple Syrup  
Breakfast Sausage Links and Bacon  
Breakfast Potatoes  
Selection of Freshly Baked Danish, Breakfast  
Muffins and Croissants  
Freshly Brewed Coffee, Decaffeinated Coffee  
and Teas  
\$44.00++

### SOUTHWESTERN BUFFET

Orange, Grapefruit, Tomato, & Apple Juice  
Fresh Sliced Fruit Display  
Scrambled Eggs with Chorizo Sausage, Pico De  
Gallo, Cheddar Cheese, Guacamole, Frijoles  
and Warm Flour Tortillas  
Corned Beef Hash with Onions & Cilantro  
Breakfast Potatoes  
Texas Style Biscuits with Sausage Gravy  
Freshly Brewed Coffee, Decaffeinated Coffee  
and Teas  
\$44.00++

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## BREAKFAST BUFFET ENHANCEMENTS

**\*\*Chef Attendants subject to a \$100.00++ surcharge**

### **OMELETTE STATION\*\***

Omelette Station Includes:  
Cheddar Cheese, Monterey Jack Cheese, Bleu Cheese  
Smoked Applewood Bacon, Sausage, Grilled Chicken, and Diced Ham  
Salsa and Guacamole  
Diced Tomatoes, Onions and Scallions  
Peppers and Sliced Mushrooms  
\$18.50++

### **BELGIAN WAFFLE STATION\*\***

Include a Belgian Waffle Station with Your Breakfast Buffet  
With One of Our Talented Chefs  
Toppings Include:  
Seasonal Fresh Berries  
Pecans and Macadamia Nuts  
Whipped Cream and Chocolate Chips  
\$13.50++

### **GRANOLA STATION**

Homemade Toasted Granola  
Enhancements to include: Fresh Strawberries, Dried Blueberries, Dried Cherries, Dried Bananas, Shredded Coconut, Pistachios, Honey  
\$15.00++

### **OATMEAL STATION**

Creamy Steel Cut Oats accompanied by Dried Cranberries, Fresh Blueberries, Golden Raisins, Diced Fresh Apples, Walnuts, Pistachios, Honey, Cinnamon and Brown Sugar  
\$11.50++

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## SPECIALTY MID MORNING BREAK

### THE NATURAL

Yogurt Granola Parfait To Include Strawberries, Blueberries and Raspberries, Fresh Fruit Kabobs, Freshly Brewed Coffee, Decaffeinated Coffee and Teas

\$21.00++

### THE SMOOTHIE

Blueberry, Raspberry, Orange, Strawberry, Banana, Pineapple and Kiwi Blended with Yogurt, Seasonal Fruits, Granola Bars  
Freshly Brewed Coffee, Decaffeinated Coffee and Teas

\$21.00++

### BEVERAGE BREAK (15-45 Minutes) (Mid-Morning or Afternoon)

Regular and Diet Sodas  
Bottled Spring Water  
Freshly Brewed Coffee, Decaffeinated Coffee and Teas

\$15.00++

### THE ENERGIZER

Mixed Nuts and Pretzels, Energy Bars  
Bottled Spring Water, Gatorade, Regular and Sugar Free Red Bull, Freshly Brewed Coffee, Decaffeinated Coffee and Teas

\$21.00++

### BUILD YOUR OWN TRAIL MIX

A Selection of Dried Fruit and Nuts to include: Pineapple, Apple, Raisins, Cranberries and Coconut. Cashews, Almonds and Peanuts, Miniature Chocolate Chips

Bottled Water

\$18.50++

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## SPECIALTY AFTERNOON BREAK

### THE COOKIE MONSTER

A Selection of Cookies to Include  
White Chocolate Macadamia Nut, M&M's  
Chocolate Chip, Peanut Butter and Oatmeal  
Raisin  
Served with Chilled Regular and Chocolate Milk  
Freshly Brewed Coffee, Decaffeinated Coffee  
and Teas  
\$21.00++

### CHOCOHOLIC BREAK

Chocolate Dipped Strawberries  
Chocolate Fudge Brownies  
White Chocolate Macadamia Nut, Chocolate  
Chip Cookies, and Oreo Cookies, Snickers,  
Twix, and Kit Kat Candy Bars, White and  
Chocolate Milk  
Freshly Brewed Coffee, Decaffeinated Coffee  
and Teas  
\$21.00++

### ALL DAY BEVERAGE BREAK

**(8 Hour Maximum)**  
Regular and Diet Sodas  
Bottled Spring Water  
Freshly Brewed Coffee, Decaffeinated Coffee  
and Teas  
\$30.00++

### ICE CREAM BREAK

Assorted Haagen-Dazs Ice Cream and Yogurt  
Bars. Nestle Novelty Ice Cream Bars  
Accompanied with Chocolate Chip and  
White Chocolate Macadamia Nut Cookies  
Freshly Brewed Coffee, Decaffeinated Coffee  
and Teas  
\$21.00++

### THE SEVENTH INNING STRETCH

Mini Hot Dogs Served with Cheddar Cheese,  
Relish, Onions, Mustard & Ketchup OR  
Traditional Jumbo Pretzels with Cheese Sauce  
Individual Bags of Potato Chips, Popcorn,  
Peanuts, and Cracker Jacks  
Freshly Brewed Coffee, Decaffeinated Coffee  
and Teas  
\$21.00++

### SALSA BAR BREAK

South of the Border Corn Tortilla Chips and  
Salsa Display featuring, Tri Colored Tortilla  
Chips and Four Salsas to include:  
Traditional Tomato, Pico de Gallo, Roasted  
Tomatillo and Black Bean & Corn, Homemade  
Guacamole  
Lemon and Tamarind Jarritos  
\$18.00++

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## BOXED LUNCHES

### THE BEEFEATER

Shaved Deli Roast Beef on a French Baguette, Cheddar Cheese, Horseradish Mayonnaise, Mustard

Individual Bag of Potato Chips / Cookie

**Choice of:** Soda or Bottled Spring Water

\$36.50++

### THE HAM MER

Sliced Honey Glazed Ham on a Fresh Baguette,

Swiss Cheese, Mayonnaise, and Mustard

Individual Bag of Potato Chips / Cookie

**Choice of:** Soda or Bottled Spring Water

\$36.50++

### THE "TOM"

Turkey, Applewood Smoked Bacon, Lettuce, Tomato, and Mayonnaise, Swiss Cheese, Multi-Grain Roll

Individual Bag of Potato Chips / Cookie

**Choice of:** Soda or Bottled Spring Water

\$36.50++

### ROASTED TURKEY ON MULTI-GRAIN ROLL

With Lettuce, Tomato, Low-Fat Mayonnaise

Crisp Apple / Low-Fat Yogurt

**Choice of:** Soda or Bottled Spring Water

\$36.00

### GRILLED CHICKEN CLUB SALAD

Mixed Greens, Diced Tomato, Bacon, Monterey Jack and Cheddar Cheeses  
Hard Boiled Eggs and Roasted Peanuts  
Topped with a Grilled Breast of Chicken  
Served with a choice of Ranch or Balsamic Dressing

**Choice of:** Soda or Bottled Spring Water

\$36.50++

### CAPRESE SANDWICH

Fresh Texas Mozzarella and Roma Tomatoes on Baguette with Basil Pesto

Individual Bag of Potato Chips / Cookie

**Choice of:** Soda or Bottled Spring Water

\$36.00

### MEDITERRANEAN WRAP

Chopped Romaine with Lemon Oregano Vinaigrette, Tomatoes, Diced Cucumber, Kalamata Olives, Feta Cheese and Garlic Hummus on Spinach Tortilla

Individual Bag of Potato Chips / Cookie

**Choice of:** Soda or Bottled Spring Water

\$36.00

*\*Gluten free breads available upon request*

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## PLATED LUNCH SALADS

**All Luncheon Entrees come with Warm Rolls and Butter, Coffee, Decaffeinated Coffee or Hot Tea**

### **CAESAR SALAD (Prices Vary)**

Romaine Lettuce, Parmesan Garlic Croutons, Caesar Dressing, Shaved Parmesan Cheese  
Topped with Your Choice:  
Grilled Chicken - **\$33.00++**  
Grilled Shrimp - **\$35.50++**  
Fillet of Salmon – **\$34.50++**  
Raspberry Swirl Cheesecake

### **SOUTHWEST CHICKEN SALAD**

Chilled Spring Mix with Lime & Tequila  
Marinated Grilled Chicken, Sliced Red Onions, Grape Tomatoes, Hard Cooked Eggs, Shredded Monterey Jack & Cheddar Cheeses. Served with Chipotle Avocado Ranch Dressing  
Black Forest Cake  
**\$34.50++**

### **CAPRESE SALAD**

Arugula and Mixed Greens  
With Sliced Vine Ripened Tomatoes, Fresh Mozzarella, Fresh Basil, White Balsamic Virgin Olive Oil Vinaigrette  
Tiramisu Torte with Kahlua Cream  
**\$34.50++**

### **STRAWBERRY FIELD SALAD**

Chilled Spring Mix with Grilled Chicken Breast  
Candied Pecans, Crumbled Maytag Bleu Cheese, Sliced Strawberries & Mandarin Oranges, Served with Raspberry Vinaigrette  
Ultimate Chocolate Cake  
**\$34.50++**

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### **SWEET MERLOT CHICKEN**

Wedge Salad: Wedge of Iceberg Lettuce, Diced Tomato, Chopped Applewood Bacon, Bleu Cheese Dressing  
Medallions of Chicken with Wild Mushroom and Merlot Wine Reduction, Garlic Mashed Potatoes and Herbed Spinach  
Raspberry Swirl Cheesecake  
\$44.50++

### **VENETIAN CHICKEN**

Greek Salad: Romaine Lettuce, Kalamata Olives, Roasted Red Peppers, Julienne Red Onions, Feta Cheese, Tossed in a Red Wine Vinaigrette Dressing  
Parmesan Crusted Chicken Topped with Prosciutto and Mozzarella With Sun Dried Tomato Coulis and Parmesan Mushroom Risotto  
New York Cheese Cake  
\$44.50++

### **MOJITO CHICKEN**

Mixed Field Green Salad: Grape Tomato, Julienne Cucumbers, Choice of Dressing  
Seared Mojito Marinated Breast of Chicken, Topped with Mint Infused Pico de Gallo and Ancho Sauce, Cilantro Risotto  
Lemon Mist Cake  
\$46.00++

### **CHICKEN PICATTA MEDALLIONS**

Caesar Salad: Romaine Lettuce, Parmesan Garlic Croutons, Caesar Dressing, Shaved Parmesan Cheese  
Sautéed Medallions of Chicken Breast with Lemon Sauce, Sun Dried Tomato Capers Relish and Vegetable Orzo Pasta  
Tiramisu Torte with Kahlua Crème  
\$43.50++

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## PLATED LUNCHES

**All Luncheon Entrees come with Warm Rolls and Butter, Coffee, Decaffeinated Coffee or Hot Tea**

**Filet Mignon with Bordelaise Sauce**

Caesar Salad: Romaine Lettuce, Parmesan  
Garlic Croutons, Caesar Dressing, Shaved  
Parmesan Cheese  
Yukon Gold Mashed Potatoes, Fresh  
Vegetables  
New York Style Cheesecake  
\*Market Price\*

**Rosemary & Black Pepper Crusted  
Pork Loin**

Mixed Field Greens Salad, Grape Tomato,  
Julienne Cucumbers, Choice of Dressing  
Crusted Sliced Pork Loin, with Wild Mushroom  
Marsala Sauce  
Rosemary Roasted Potatoes and Fresh  
Vegetables  
Gourmet Carrot Cake  
\$43.50++

**HILL COUNTRY POT ROAST**

Mixed Field Greens Salad, Grape Tomato,  
Julienne Cucumbers, Choice of Dressing  
Braised Top Sirloin of Beef with Mushroom Demi  
Red Skin Garlic Mashed Potatoes  
Chef's Selection of Fresh Vegetables  
Ultimate Chocolate Cake  
\$43.50++

**KOBE BEEF MEATLOAF**

Wedge of Iceberg Lettuce, Diced Tomato,  
Chopped Applewood Bacon and Bleu Cheese  
Dressing  
Tequila Chipotle Glazed Beef  
Topped with Brown Gravy  
Buttermilk Mashed Potatoes  
Chef's Selection of Fresh Vegetables  
Texas Pecan Pie  
\$41.50++

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## PLATED LUNCHES

**All Luncheon Entrees come with Warm Rolls and Butter, Coffee, Decaffeinated Coffee or Hot Tea**

**Grilled Filet of Salmon, Dijon Cream Sauce**

Mixed Field Green Salad, Grape Tomato, Julienne Cucumbers, Choice of Dressing  
Yukon Gold Mashed Potatoes with Asparagus  
Lemon Mist Cake  
\$48.00++

**Grilled Swordfish, Lemon Chive Aioli**

Caesar Salad, Romaine Lettuce, Shaved Parmesan,  
Parmesan Garlic Croutons, Caesar Dressing  
Spinach, Roasted Onions and Fingerling Potatoes  
Raspberry Swirl Cheesecake  
\$48.00++

## LUNCH ALTERNATIVE OPTIONS

**Pasta Primavera**

Caesar Salad: Romaine Lettuce, Shaved Parmesan, Parmesan Garlic Croutons, Caesar Dressing  
Penne Pasta Tossed with Peppers, Zucchini, Diced Portobello Mushrooms, Diced Roma Tomatoes in a Parmesan Alfredo Sauce  
Italian Cream Layer Cake  
\$42.00++

**Pasta Pomodoro**

Caesar Salad: Romaine Lettuce, Shaved Parmesan, Parmesan Garlic Croutons, Caesar Dressing  
Angel Hair Pasta Pomodoro with Julienne Vegetables  
Ultimate Chocolate Cake  
\$42.00++

**Portobello Mushroom Napoleon**

Caesar Salad: Romaine Lettuce, Shaved Parmesan, Parmesan Garlic Croutons, Caesar Dressing  
Assorted Herb Grilled Vegetables Layered with Sautéed Spinach and Whipped Potatoes  
Raspberry Swirl Cheesecake  
\$42.00++

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## EXPRESS LUNCH BUFFET

**Groups under 25 guests are subject to a \$100 surcharge.**

**All Buffet Lunches include Freshly Baked Rolls and Butter, Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea**

**\*Gluten Free Rolls available upon request**

### **LITTLE ITALY (25-50pp)**

Vegetable Minestrone

Caesar Salad

Caprese Salad

Balsamic Grilled Vegetables

Tri Color Tortellini Alfredo

Chicken Parmesan

Grilled Italian Sausage and Roasted Peppers

Hard and Soft Italian Breads and Oils

Tiramisu with Kahlua Cream, Biscotti and

Cannolis

\$57.50++

### **SOUTH OF THE BORDER (25-50pp)**

Grilled Chicken Tortilla Soup

With Crispy Tortilla Strips

Beef Taco Bar – Shredded Lettuce, Shredded Monterey Jack and Cheddar Cheeses,

Guacamole, Sour Cream, Onions, Jalapeno Peppers, Pico de Gallo

Three Cheese Quesadillas

Chicken Fajitas, Roasted Peppers and Onions, Pico de Gallo, Shredded Monterey Jack

Cheese, Sour Cream and Guacamole with Flour Tortillas

Mexican Rice and Frijoles

Crispy Cinnamon Churros, Mexican Chocolate Cake with Cinnamon and Almonds,

Arroz con Leche

\$57.50++

### **DELI EXPRESS (10-25pp)**

Fresh Fruit Salad, Spicy Potato Salad,

Cole Slaw

Roasted Breast of Turkey, Sliced Roast Beef, Shaved Ham

Sharp Cheddar Cheese, Big Eye Swiss and American Cheeses

Wheat and Rye Bread, Multi Grain Rolls, Kaiser Rolls and Pretzel Rolls, Tomatoes and Pickles

Mayonnaise and Mustard

Individual Bags of Potato Chips and Pretzels

Individual Mini Desserts

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## LUNCH BUFFET

### LUNCHEON BUFFET

Caesar Salad  
Herbed Pasta Salad  
Fresh Field Green Salad with Assorted Dressings  
Sliced Tomato with Onion and Bleu Cheese

~Choice of Two or Three Entrees~

Sliced Roast Strip Loin  
Roasted Pork Loin  
Meat Lasagna  
Rigatoni with Italian Sausage  
Pasta Primavera  
Chicken Tuscany  
Chicken Marsala  
Chicken Milanese  
Salmon Piccata  
Parmesan Crusted Swordfish

Fresh Green Beans with Roasted Shallots and Applewood Smoked Bacon  
Roasted Rosemary Fingerling Potatoes

Individual Mini Desserts

Two Entrees: \$54.50++

Three Entrees: \$57.50++

### TEXAS COUNTRY COOKIN'

Texas Chili: Accompanied by Diced Onions, Chopped Cilantro, Sliced Jalapenos and Shredded Cheddar Cheese

Crisp Iceberg Lettuce with Fire Roasted Corn, Black Beans, Valley Tomatoes, Julienne Roasted Peppers, Manchego Cheese with Cilantro Lime Dressing  
New Potato Salad with Honey Grain Mustard and Fresh Thyme

#### **Choice of 3 Entrees:**

Ranch Style Pot Roast  
Chicken Fried Steak with Sage Gravy  
Country Fried Chicken Breast  
Kobe Beef Meatloaf with Rosemary Gravy  
Grilled Cilantro Lime Chicken  
Mesquite Roasted Turkey Breast with Country Gravy  
Creamy Chicken Pot Pie  
Fried Catfish with Poblano Remoulade Sauce

Garlic Mashed Potatoes  
Traditional Green Bean Casserole

Bourbon Chocolate Pecan Pie  
Deep Dish Apple Pie and Warm Peach Cobbler  
\$57.50++

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## LUNCH BUFFET

### HEART HEALTHY LUNCH BUFFET

Vegetable Soup

Organic Mixed Baby Greens and Baby Spinach

Toppings to Include:

Edamame Beans, Roasted Beets, Grape

Tomatoes, Red Onions, Garbanzo Beans,

Chopped Eggs, Pumpkin Seeds

Low Fat Raspberry Vinaigrette, Low Fat Italian Dressing and Balsamic Vinaigrette

Cracked Bulgur Wheat Salad, Dilled Tomato, Onion, Cucumber and Feta Cheese Salad with Lemon Vinaigrette

Roasted Salmon with Tomato Fennel Ragout

Herb Grilled Chicken Breast Topped with

Rosemary Jus

Oven Roasted Balsamic Thyme Marinated Tofu

Mixed Vegetable Quinoa

Herb Grilled Vegetables

Tropical Fruit Salad tossed with Mint and

Coconut

Cranberry Coffee Cake

Flourless Chocolate Cake

\$55.00++

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## COLD LUNCH BUFFET

### **WALL STREET (minimum of 25pp)**

Tureen of Chef's Soup of the Day  
Garden Salad with Dressing Selection  
Cole Slaw, Spicy Potato Salad, Albacore Tuna Salad  
Chicken Salad

Sliced Oven Roasted Turkey, Sliced Roast Beef, Sliced Genoa Salami and Shaved Ham  
Wheat and Rye Bread, Multi Grain Rolls, Kaiser and Pretzel Rolls

Sliced Big Eye Swiss, American and Sharp Cheddar Cheeses, Tomatoes, Onions, Kosher Pickles and Black Olives  
Mustard & Mayonnaise  
Individual Bags of Potato Chips and Pretzels

Individual Mini Desserts  
\$55.00++

### **WRAP AND RUN BUFFET (Minimum of 20pp)**

Tossed Garden Salad with Assorted Dressings  
Spicy Potato Salad  
Roasted Sliced Turkey in a Whole Wheat Wrap with Mayonnaise, Applewood Smoked Bacon, Shredded Lettuce, Tomato and Swiss cheese  
~ ~ ~

Grilled Sliced Breast of Chicken in a Sundried Tomato Wrap with Pico de Gallo, Shredded Lettuce and Monterey Jack Cheese, Pesto Mayonnaise and Sour Cream  
~ ~ ~

Shaved Lean Ham with Big Eye Swiss, Shredded Lettuce, Diced Tomatoes and Dijonnaise

Individual Bags of Potato Chips and Pretzels  
Fudge Brownies, S'mores, Lemon and Peanut Butter Bars  
\$48.00++

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## RECEPTION

### MIRROR DISPLAYS & PLATTERS

#### ITALIAN ANTIPASTA

Prosciutto, Pepperoni, Genoa Salami, Capicola, Kalamata Olives, Artichoke Hearts, Pepperoncini, Fresh Mozzarella, Provolone, Crusty Italian Breads and Flavored Italian Oils  
\$23.00++

#### DOMESTIC & INTERNATIONAL CHEESES

Maytag Bleu, Gorgonzola, Sharp Cheddar, Smoked Gouda, Boursin, Brie, Camembert, Pepper Jack, Havarti, Manchego, and Fontina Cheeses Garnished with Fresh Fruits and Berries, Crostinis and French Baguettes  
\$19.50++

#### FRESH CUT AND WHOLE FRUIT

Baby Papaya, Figs, Cantaloupe, Red and Black Grapes, Kiwi, Cantaloupe, Strawberries, Apricots, Pineapple, Honeydew Melon, and Mango  
\$14.00++

**Reception Stations are based on two (2) hours of service and require a minimum of three (3) stations.**

**A labor charge of \$75 for each Service Attendant and \$100 for each Culinarian will be applied for items prepared to order. Groups under 25 are subject to a \$200 station surcharge**

### MIRROR DISPLAYS & PLATTERS

#### FRESH VEGETABLES

White and Green Asparagus, Baby Carrots, Baby Zucchini, Baby Sweet Peppers, Baby Yellow Squash, Red Grape Tomatoes, Broccolini, Purple-Yellow-Green Cauliflower Florets with Chef's Selection of Dips  
\$14.00++

#### GRILLED BALSAMIC VEGETABLES

White and Green Asparagus, Eggplant, Zucchini, Portobello Mushrooms, Artichoke Hearts, Roasted Marinated Peppers, Squash and Sweet Onion, Drizzled with Balsamic Vinaigrette Dressing  
\$14.00++

#### FRESH MARKET SEAFOOD DISPLAY

Jumbo Shrimp (3 per Person)  
Fresh Oysters (2 per Person)  
Alaskan King Crab (1 per Person)  
Served Over a Bed of Ice  
Cocktail Sauce, Mignonette Sauce  
\*\*Market Price\*\*

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## RECEPTION

### ACTION STATIONS

#### **QUESADILLA STATION**

Chef to Prepare (Your Choice of Two) Beef Brisket, BBQ Pulled Chicken, Caramelized Onion and Bleu Cheese or Vegetable Quesadillas  
Served with Salsa, Guacamole and Sour Cream  
(Based on 3 Pieces per Person)  
\$20.50++

#### **SALSA BAR**

South of the Border Corn Tortilla Chips and Salsa Display featuring Tri-Colored Tortilla Chips and Four Salsas to include:  
Traditional Tomato, Pico de Gallo, Roasted Tomatillo and Black Bean & Corn  
Homemade Guacamole and Chili con Queso  
\$17.50++

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### ACTION STATIONS

#### **PASTA STATION**

*Select Three Pastas and Three Sauces:*  
Rigatoni, Tortellini, Penne, Farfalle, Carbonara, Marinara, Bolognese, Puttanesca  
Garlic Bread, Parmesan Cheese  
\$23.00++

#### **TACO STATION**

(Your Choice of Two)  
Crispy Whitefish, Grilled Marinated Flank Steak or Ancho Grilled Chicken Strips, Crispy Cabbage Slaw, Guacamole, Sour Cream, Shredded Jack Cheese,  
Pico de Gallo and Avocado Tomatillo Salsa, Corn and Flour Tortillas  
\$23.00++

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## RECEPTION

### ACTION STATIONS

#### **CAESAR SALAD STATION**

Grilled Chicken, Grilled Salmon, Hearts of Romaine, Parmesan Cheese, White Anchovies, Roasted Garlic Croutons Tossed with Caesar Dressing  
\$20.00++

#### **BBQ STATION**

BBQ Brisket of Beef with Chipotle BBQ Sauce Served on Jalapeno Cheddar Silver Dollar Rolls  
Spice Rubbed Roasted Pulled Pork with Dr Pepper BBQ Sauce  
On Cornbread with Green Apple Slaw  
\$24.00++

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### ACTION STATIONS

#### **POTATO MARTINI BAR**

Creamy Whipped Potatoes Served in a Martini Glass  
Roasted Garlic Yukon Potatoes, Caramelized Onions, Gorgonzola Crumbles, Sautéed Wild Mushrooms, Chopped Asparagus Tips and Whipped Truffle Butter  
Cinnamon Whipped Sweet Potatoes, Horseradish Sour Cream, Crisp Pancetta, Chopped Chives, Candied Pecans  
Whipped Orange Basil Butter  
\$20.00++

#### **SWEET ENDINGS**

Fresh Fruit Tarts, Miniature Cheesecakes, Chocolate Strawberries, Chocolate Éclairs  
Coffee, Decaffeinated Coffee, Hot Tea, Whipped Cream, Raw Sugar and Sugar Sticks, Cinnamon Sticks, Orange and Lemon Zest and Chocolate Shavings  
\$17.25++

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## RECEPTION

### THE CARVERY

#### **ROASTED BEEF TENDERLOIN (Serves 30p)**

Rolled in Black Peppercorns and Roasted, Garlic Cream Horseradish, Silver Dollar Rolls  
\$500.00++ each

#### **STEAMSHIP ROUND OF BEEF (serves 100p)**

Horseradish Cream, Mustard, Silver Dollar Rolls  
Market Price

#### **BAKED SUGAR CURED VIRGINIA HAM (serves 50p)**

Molasses Citrus Glaze, Vidalia Onion Relish, Dijonnaise Mayonnaise, Silver Dollar Rolls  
\$350.00++ each

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### THE CARVERY

#### **ROASTED BREAST OF TURKEY (serves 30p)**

Honey Mustard, Cranberry Relish, Silver Dollar Rolls  
\$325.00++ each

#### **GARLIC PEPPERCORN CRUSTED PORK LOIN (serves 30p)**

Seasoned in Crushed Peppercorns, Dijon Mustard, Roasted Garlic Cream Horseradish Sauce, Silver Dollar Rolls  
\$325.00++ each

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## COLD HORS D'OEUVRES

### **COLD HORS D'OEUVRES (Priced Per 50 Pieces)**

Assorted Canapés – \$275.00++  
Pear and Brie with Almond - \$275.00++  
Bruschetta Pomodoro – \$300.00++  
European Finger Sandwiches - \$300.00++  
Prosciutto Gorgonzola Crostini - \$275.00++  
Asparagus Wrapped in Prosciutto - \$300.00++  
Genoa Salami, Dijon Cream - \$275.00++  
Thai Chicken with Lettuce Wraps - \$275.00++  
Belgian Endive with Asian Spiced Chicken -  
\$275.00++

### **COLD HORS D'OEUVRES (Priced Per 50 Pieces)**

Jumbo Shrimp Cocktail - Market Price  
Alaskan Snow Crab Claws – Market Price  
Lobster Medallions – Market Price  
Oysters on the Half Shell – Market Price  
Smoked Salmon Pinwheels - \$325.00++  
Fresh Salmon Tartare - \$350.00  
Belgian Endive with Crab Mousse - \$325.00++  
Assorted Sushi Rolls – Market Price  
Crab Salad Canapés- - \$325.00++

### **DRY SNACKS (Prices Per Pound)**

Potato Chips and French Onion Dip - \$30.00++  
Tortilla Chips and Spicy Salsa - \$30.00++  
Kettle Chips and Bleu Cheese Dip - \$30.00++  
Pita Chips and Hummus Dip - \$30.00++  
Terra Chips and Yogurt Dip - \$30.00++  
Mixed Nuts – \$32.00++  
Cashews - \$35.00++

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## HOT HORS D'OEUVRES

### HOT HORS D'OEUVRES (Priced Per 50 Pieces)

Vegetable Egg Rolls - \$275.00++  
Scallops Wrapped in Applewood Smoked Bacon – \$350.00++  
Mini Beef Wellington - \$325.00++  
Beef or Chicken Sate – \$325.00++  
Firecracker Wings with Celery and Bleu Cheese - \$275.00++  
Miniature Quiche Lorraine - \$275.00++  
Smoked Chicken Quesadilla - \$275.00++  
Chicken and Pineapple Brochette - \$300.00++  
Swedish or BBQ Meatballs - \$275.00++  
Chicken Tenders with Honey Mustard - \$275.00++  
Miniature Sausage Rolls - \$275.00++  
Peking Chicken Cigar - \$275.00++  
Franks in Puff Pastry - \$275.00++  
Mushroom Vol-Au-Vent - \$275.00++

### HOT HORS D'OEUVRES (Priced Per 50 Pieces)

Spanakopita - \$275.00++  
Parmesan Artichoke Heart - \$275.00--  
Assorted Dim Sum - \$300.00++  
Miniature Deep Pan Pizza - \$300.00++  
Thai Spring Rolls, Orange Ginger Sauce - \$275.00++  
Brie with Raspberry Tarts - \$275.00++  
Brie en Croute - \$275.00++  
Spinach and Goat Cheese Meze - \$275.00++  
Fig and Mascarpone in Phyllo - \$275.00++  
Raspberry and Brie in Phyllo - \$275.00++  
Empanadas - \$300.00++  
Miniature Crab Cakes - \$350.00++  
Coconut Shrimp - \$350.00++  
Shrimp Scampi - \$350.00++  
Crab Rangoon - \$350.00++

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## RECEPTION PACKAGES

### **RECEPTION PACKAGES**

*Packages Priced Per Person for One Hour*

#### **THE HAPPY HOUR**

Domestic and Imported Cheeses, Garnished with Fresh Fruit,  
Chef's Selection of Canapés,  
Potato Chips with Sweet Onion Dip,  
Tortilla Chips with Salsa  
\$23.00++ Per Person

#### **THE MEDITERRANEAN**

Grilled Vegetable Platter: Asparagus, Eggplant, Zucchini, Portobello Mushrooms, Squash, Roasted Marinated Peppers and Sweet Onion, Drizzled Balsamic Vinaigrette Dressing  
Italian Hard and Soft Bread Display,  
Flavored Olive Oils  
Brie and Raspberry Tarts, Spanakopita,  
Parmesan Artichoke Hearts  
\$28.75++ Per Person

#### **THE BUTLER**

*All Items Served by White Gloved Butlers*  
Beef Wellington, Chicken Sate, Thai Chicken Spring Rolls, Bruschetta Pomodoro,  
Assorted Canapés  
\$40.00++ Per Person

#### **CHANGES IN LATITUDE**

Fresh Seasonal Fruit Platter,  
Coconut Shrimp, Raspberry and Brie in Phyllo,  
Mini Beef Wellingtons, Mini Crab Cakes,  
Crab Rangoon  
\$40.00++ Per Person

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## PLATED DINNER

**All Dinner Entrees come with Warm Rolls and Butter, Coffee, Decaffeinated Coffee or Hot Tea**

**ENHANCEMENTS:**

Blackened Sea Scallops - \$19.50++  
Seared Ahi Tuna - \$19.50++  
Crab Cakes - \$18.50++  
Chilled Jumbo Shrimp – \$18.50++  
Wild Mushroom Vol-Au-Vent – 16.00++

**SALAD SELECTION:**

*Please Choose One*  
Classic Caesar Salad  
Strawberry Field Salad  
Mixed Baby Field Green Salad  
Baby Wedge Salad  
Greek Salad

**DESSERT SELECTION:**

*Please Choose One*  
Amaretto Almond Cheesecake  
Carrot Cake  
Tiramisu  
New York Style Cheesecake  
Raspberry Swirl Cheesecake  
Italian Cream Layer Cake  
Chocolate Decadence  
Kentucky Bourbon Pecan Pie  
Ultimate Chocolate Cake  
Black Forest Cake  
Red Velvet Cake  
Lemon Mist Cake  
Key Lime Pie

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## PLATED DINNER – OF AIR

**All Dinner Entrees come with Warm Rolls and Butter, Coffee, Decaffeinated Coffee or Hot Tea**

### **CHICKEN WELLINGTON**

Boneless Breast of Chicken, Mushroom Duxelle, Wrapped in Puff Pastry and Baked, Asparagus and Rosti Potatoes  
\$69.00++

### **CHICKEN OSCAR**

Seasoned Breast of Chicken, Lump Crabmeat, Crowned with Asparagus and Béarnaise Sauce, Yukon Gold Potatoes  
\$69.00++

### **CHICKEN SALTIMBOCCA**

Breast of Chicken Seasoned and Pan Seared, Topped with Prosciutto and Fresh Mozzarella, Served on a Bed of Seasoned Sautéed Spinach With Yukon Gold Mashed Potatoes  
\$69.00++

### **CHICKEN PICCATA**

Chicken Breast Seasoned and Seared, Lemon Beurre Blanc, Yukon Gold Potatoes and Julienne Vegetables  
\$69.00++

### **CHICKEN MEDITERRANEAN**

Marinated Boneless Breast of Chicken, Sundried Tomato Pesto, Roasted Red and Yellow Peppers, Melted Mozzarella Cheese, Fresh Vegetables and Yukon Gold Mashed Potatoes  
\$69.00++

### **TEQUILA LIME CHICKEN**

Tequila Lime Chicken with Mint Infused Pico de Gallo and Ancho Sauce, Cilantro Risotto, Chef's Selection of Fresh Vegetables  
\$67.00++

### **PECAN CRUSTED CHICKEN**

Seared Chicken Breast with Spicy Creole-Mustard Cream  
Oven Roasted Potatoes  
Green Beans and Sweet Peppers  
\$69.00++

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## PLATED DINNER – OF LAND

**All Dinner Entrees come with Warm Rolls and Butter, Coffee, Decaffeinated Coffee or Hot Tea**

### **ROAST PRIME RIB OF BEEF**

Slow Roasted Prime Rib of Beef  
Natural Au Jus,  
Oven Roasted Rosemary Potatoes  
Julienne of Fresh Vegetables  
Market Price

### **FILET MIGNON**

Center Cut Filet Mignon, Merlot Enhanced  
Demi-Glace  
Fresh Asparagus and Yukon Gold Mashed  
Potatoes  
Market Price

### **NEW YORK STRIP STEAK**

Grilled Center Cut New York Strip  
Yukon Gold Potatoes, Asparagus and Baby  
Carrots  
Market Price

### **STEAK DIANE**

Medallions of Sautéed Filet Mignon with  
Wild Mushroom Cognac Demi-Glace,  
Garlic Mashed Potatoes, Fresh Vegetables  
Market Price

### **STEAK OSCAR**

Pan Seared Medallions of Tenderloin,  
Topped with Lump Crabmeat,  
Asparagus Spears and Béarnaise Sauce,  
Yukon Gold Mashed Potatoes  
Market Price

### **STEAK AU POIVRE**

Pan Seared Tournedos of Filet Mignon,  
Cracked Black Pepper  
With Cognac Cream Sauce, Yukon Gold  
Mashed Potatoes and Fresh Vegetables  
Market Price

### **ROASTED NEW YORK STRIP SIRLOIN**

Sliced New York Strip Sirloin,  
Bordeaux Red Wine Sauce,  
Horseradish Mashed Potatoes, Tomato  
Gruyere with Julienne Vegetables  
Market Price

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## PLATED DINNER – OF LAND

**All Dinner Entrees come with Warm Rolls and Butter, Coffee, Decaffeinated Coffee or Hot Tea**

**MEDALLIONS OF BEEF TENDERLOIN**

Medallions of Beef Tenderloin  
with Cabernet Roasted Shallot Sauce  
English Rosti Potatoes & Julienne of Fresh  
Vegetables  
Market Price

**ROSEMARY AND BLACK PEPPER  
CRUSTED PORK LOIN**

Sliced Pork Loin with Wild Mushroom  
Marsala Sauce,  
Rosemary Roasted Potatoes and Fresh  
Vegetables  
Market Price

**JACK DANIELS RIBEYE**

Grilled Ribeye Steak topped with Fried  
Sweet Onions, Jack Daniels BBQ Demi  
Cheddar Yukon Mashed Potatoes  
Grilled Asparagus  
Market Price

**BRAISED SHORT RIBS**

Slow Cooked Short Ribs, Horseradish  
Cream, Yukon Gold Potatoes and Gingered  
Carrots  
Market Price

**RACK OF LAMB**

Grilled Double Lamb Chops, Mint Pesto, Au  
Jus, Rosti Potatoes and Fresh Asparagus  
\$88.00++

**VEAL CHOP**

14-ounce Veal Chop, Red Wine Demi  
Yukon Gold Mashed Potatoes, Julienne  
Vegetables  
\$105.00++

**VEAL OSCAR**

Tender Medallions of Veal  
Topped with Lump Crabmeat,  
Asparagus and Béarnaise Sauce, Yukon  
Gold Mashed Potatoes  
\$86.00++

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## PLATED DINNER – OF SEA

**All Dinner Entrees come with Warm Rolls and Butter, Coffee, Decaffeinated Coffee or Hot Tea**

### **PARMESAN CRUSTED SWORDFISH**

Center Cut Swordfish Steak, Shaved Reggiano Parmesan Cheese, Julienne of Fresh Vegetables, Yukon Gold Potatoes  
\$80.00++

### **FILLET OF SALMON**

Grilled Fillet of Sesame Glazed Salmon, Yukon Gold Potatoes, Fresh Asparagus with Roasted Red Peppers  
\$69.00++

### **SEA BASS**

Hazelnut Crusted Sea Bass with Frangelico Beurre Blanc, Served on a Bed of Seasoned Sautéed Spinach, Yukon Gold Mashed Potatoes  
\$80.00++

### **AHI TUNA**

Seared Ahi Tuna Steak with Asian Spiced Wasabi Cream, Yukon Gold Mashed Potatoes and Pickled Ginger  
Chef's Selection of Fresh Vegetables  
\$80.00++

### **CRAB CAKES**

Jumbo Lump Crab Cakes with Dijonnaise Cream, Served on a Bed of Seasoned Sautéed Spinach  
Market Price

### **SEA SCALLOPS**

Seared Sea Scallops, Sautéed Jumbo Shrimp Scallops  
Served in a Provençal Sauce with Rice Pilaf  
Chef's Selection of Fresh Vegetables  
Market Price

### **VEGETABLE MEDITERRANEAN COUSCOUS**

Asparagus, Eggplant, Zucchini, Portobello Mushrooms, Roasted Peppers and Squash cooked in an Aromatic Vegetable Broth and Drizzled with Lemon Chive Aioli  
\$66.00++

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## PLATED DINNER – DUETS OF AIR, LAND OR SEA

**All Dinner Entrees come with Warm Rolls and Butter, Coffee, Decaffeinated Coffee or Hot Tea**

**FILET MIGNON & SHRIMP SCAMPI**

Filet Mignon in Bordelaise Sauce with Shrimp Scampi, Yukon Gold Mashed Potatoes, Fresh Asparagus  
Market Price

**FILET MIGNON & FILET OF SALMON**

Filet Mignon in Bordelaise Sauce, Sesame Ginger Glaze Salmon Filet, Yukon Gold Mashed Potatoes, and Fresh Asparagus  
Market Price

**FILET MIGNON & JUMBO LUMP CRAB CAKE**

Filet Mignon in Cabernet Roasted Shallot Sauce, Jumbo Lump Crab Cake with Dijonnaise Cream on a Bed of Seasoned Sautéed Spinach, Yukon Gold Mashed Potatoes  
Market Price

**CHICKEN PICCATA & FILET OF SALMON**

Seared Chicken Breast Piccata Style, Sesame Glazed Salmon Filet, Yukon Gold Mashed Potatoes, Julienne Vegetables  
\$92.00++

**FILET MIGNON & AUSTRALIAN LOBSTER TAIL**

Filet Mignon and Australian Lobster Tail with Drawn Lemon Butter, Sliced Zucchini and Baby Carrots, Yukon Gold Mashed Potatoes  
Market Price

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## DINNER BUFFET

### PRIME RIB BUFFET

Greek Salad, Caesar Salad  
Field Green Salad with Assorted Dressings  
Grilled Balsamic Vegetable Platter  
Beefsteak Tomato, Sweet Onion,  
Maytag Bleu Cheese Platter

Carved Prime Rib of Beef (Carver Needed)

*Selection of Additional Two Entrees:*

Seared Salmon with Whole Grain Mustard  
Parmesan Crusted Swordfish  
Chicken Marsala  
Chicken Piccata  
Roasted Herb Encrusted Pork Loin  
Penne Bolognese

Fresh Vegetable Medley  
Potatoes Au Gratin, Roasted Pepper Rice  
Warm Rolls and Butter

Carrot Cake  
Lemon Mist Cake  
Red Velvet Cake  
Chocolate Decadence  
Freshly Brewed Coffee, Decaffeinated Coffee  
and Teas  
Market Price

### DINNER BUFFET

Beefsteak Tomato, Sweet Onion,  
Maytag Bleu Cheese Platter  
Caesar Salad  
Field Green Salad with Assorted Dressings  
Chilled Tortellini Salad

*(Please Select Three)*

Sliced Roast New York Strip  
Braised Short Ribs  
Apple Stuffed Pork Loin  
Chicken Piccata  
Chicken Rosemary  
Chicken Saltimbocca  
Seared Filet of Salmon with Whole Grain  
Mustard  
Parmesan Crusted Swordfish  
Penne Bolognese

White Cheddar Au Gratin Potatoes, Wild Rice  
Fresh Seasonal Vegetables  
Warm Rolls with Butter

Carrot Cake, Black Forest Cake,  
Kentucky Bourbon Pecan Pie  
Freshly Brewed Coffee, Decaffeinated Coffee  
and Teas  
\$102.00++

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## DINNER BUFFET

### ITALIAN BUFFET DINNER

Tomato, Red Onion & Mozzarella Platter  
Caesar Salad  
Grilled Balsamic Vegetable Platter

*(Please Select Three)*

Sliced New York Strip Barolo  
Mediterranean Chicken  
Chicken Tuscany  
Baked Snapper with Sicilian Olives, Roasted Peppers and Tomatoes  
Beef Lasagna  
Penne Primavera  
Rigatoni with Grilled Italian Sausage, Onions and Roasted Peppers

Rosemary & Olive Oil Roasted Potatoes  
Green Beans with Shallots and Roasted Peppers

Tiramisu  
Italian Cream Layer Cake  
Biscotti  
Freshly Brewed Coffee, Decaffeinated Coffee and Teas  
\$102.00++

### TEXAS BARBECUE BUFFET

Texas No Bean Chili accompanied by Diced Onions, Cheddar Cheese and Jalapeño Muffins

Sweet Potato and Pancetta Salad with Texas Pecans and White Balsamic Vinaigrette  
Honey Lime Cilantro Slaw  
Roasted Corn and Cactus Salad with Grilled Chicken

Sliced Mesquite Smoked Brisket of Beef with Jack Daniels Barbecue Sauce  
Slowly Smoked Baby Back Ribs  
Honey Jalapeño Barbecue Chicken  
BBQ Spiced White Fish with Cilantro Jalapeño Cream

Texas Baked Pinto Beans  
Chive and Cheddar Mashed Potatoes  
Fresh Sweet Corn Cobbett's  
Homemade Potato Rolls and Poblano Cornbread with Butter

Warm Peach Cobbler, Texas Pecan Pie, Apple Pie  
\$102.00++

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## DINNER BUFFET

### RENAISSANCE BUFFET

Sweet Corn Chowder

Boston Bibb accompanied by Sun Dried Tomatoes, Julienne Peppers, Kalamata Olives, Croutons and Champagne Vinaigrette  
Jicama and Asian Pear Salad with Cilantro Lime Dressing  
Marinated Cucumber and Rock Shrimp in Basil Vinaigrette  
Israeli Couscous with Dried Cranberries, Pine Nuts and Oregano

Grilled Brochettes with Chicken Breast and Shrimp, Bell Pepper and Onion  
With a Pesto-Chervil Cream Sauce  
Roasted Free Range Chicken Breast with Roasted Pancetta Balsamic Glaze  
Pan Seared Salmon with Lemon Dill Sauce

*Carved at the buffet:*

Pepper Crusted Sirloin of Beef with Sautéed Portobello Mushrooms and Sun Dried Tomato Jus

Rosemary Roasted Potatoes  
Caramelized Onion and Pancetta Risotto  
Chef's Selection of Fresh Vegetables

Flourless Chocolaté Raspberry Cake, Mousse au Chocolat and Mini Fruit Tartelettes  
\$106.00++

### LATIN BUFFET

Quinoa Salad with Cucumber, Tomato and Tri-Color Peppers  
Tossed Wild Greens with Black Beans, Queso Fresco and Roasted Red Pepper Relish  
Nopalito Salad with Fire Roasted Corn and Jicama with Tequila-Lime Dressing  
Ceviche with Calamari, Shrimp and Bay Scallops

*Carved at the Buffet*

Roasted Pork Loin "Mojo"  
Accompanied by Poblano Sour Cream, Chimichurri Sauce and Mini Potato Rolls

Grilled Beef Churrasco with Chimichurri Sauce  
Grilled Chicken Breast Marinated with Garlic and Lime, accented with Grilled Onions  
Paella Valencia with Mussels and Chorizo  
Black Beans and Rice  
Grilled Vegetables to include: Tomatoes, Zucchini, Yellow Squash,  
Red and Yellow Sweet Peppers, Portobello Mushrooms and Red Onions  
Fried Plantain with Spicy Honey

Dulce de Leche Crème Brulee, Orange Flan, Arroz con Leche  
\$100.00++

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## COCKTAILS

### HOSTED BAR

Premium Brand	\$11.00++ per drink
Super Premium Brand	\$12.50++ per drink
Imported Beer	\$8.50++ per bottle
Domestic Beer	\$7.50++ per bottle
House Wine	\$9.50++ per glass
Soft Drinks	\$5.50++ per drink
Bottled Water	\$5.50++ per bottle
Cordials & Cognac	\$11.00++ per drink

### CASH BAR

Premium Brand	\$12.00++ per drink
Super Premium Brand	\$13.00++ per drink
Imported Beer	\$10.00++ per bottle
Domestic Beer	\$9.00++ per bottle
House Wine	\$11.00++ per glass
Soft Drinks	\$6.00+ per drink
Bottled Water	\$6.00++ per bottle
Cordials & Cognac	\$13.00++ per drink

### OPEN BAR

#### PREMIUM

One Hour	\$27.50++ per person
Two Hour	\$37.00++ per person
Three Hour	\$43.50++ per person
Four Hour	\$54.00++ per person

#### SUPER PREMIUM

One Hour	\$32.50++ per person
Two Hour	\$43.50++ per person
Three Hour	\$48.50++ per person
Four Hour	\$60++ per person

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## BEVERAGE LIST

### PREMIUM WINES

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J. Roget Champagne  
Sutter Home White Zinfandel  
Canyon Road Cabernet Sauvignon  
Canyon Road Merlot  
Canyon Road Chardonnay  
Canyon Road Pinot Grigio

### BEERS

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Budweiser | Bud Light | Michelob Ultra  
Miller Lite | Amstel Light | Corona Light  
O'Douls, Corona Extra, Stella Artois

### BARTENDER FEE

- \$100 for 2 hours per bar
- \$25 for each additional hour

### CASHIER FEE

- \$75.00 for 2 hours per bar
- \$25 for each additional hour

### PREMIUM BRANDS

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- New Amsterdam (Vodka & Gin),
- Cruzan Light, Jim Beam
- J&B, Sauza Silver
- Seagram's 7
- Hiram Walker Peach Schnapps
- E&J

### SUPER PREMIUM BRANDS

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- Tito's
- Ketel One
- Deep Eddy Grapefruit
- Deep Eddy Lemon
- Tanqueray, Cruzan Light
- Captain Morgan
- Maker's Mark
- Johnnie Walker Red
- Sauza 901
- Jack Daniel's
- Crown Royal
- Bailey's Irish Cream
- Hiram Walker Peach Schnapps
- Di Saronno
- E&J

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## WINE LIST

<b>SPARKLING</b>	La Marca, Prosecco, Treviso, Italy 750mL	38
	I. Rogét, Brut, California	36
	Mumm Napa, Brut Prestige, Napa Valley, California 750mL	58
	Perrier-Jouët, Grand Brut, Champagne, France	120
<b>INTERESTING WHITES</b>	Sutter Home, White Zinfandel, California	34
	Chateau Ste. Michelle, Riesling, Columbia Valley, Washington	38
	Chloe Wine Collection, Rosé, Central Coast, California	38
<b>SAUVIGNON BLANC</b>	Kim Crawford, Marlborough, New Zealand	49
	SeaGlass, Santa Barbara County, California	38
	Duckhorn, Sonoma, California	58
<b>PINOT GRIGIO</b>	Hogue, Columbia Valley, Washington	38
	Available, Puglia, Italy	42
<b>CHARDONNAY</b>	Clos Du Bois, California	38
	Cloudfall, Monterey County, California	42
	Talbott Kali Hart, Central Coast, California	58
	Rodney Strong Sonoma Select, Sonoma, California	46
	William Hill, Central Coast, California	42
	Irony, Monterey County, California	46
	La Crema, Monterey County, California	54
	Kendall-Jackson "Vintner's Reserve," California	46
	Sonoma-Cutrer "Russian River Ranches," Sonoma Coast, California	54
	Davis Bynum, River West Vineyard, Russian River, California	48
	Stag's Leap Wine Cellars "Hands Of Time," Napa Valley, California	56
Fess Parker, Santa Barbara, California	49	

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## WINE LIST

<b>PINOT NOIR</b>	Mirassou, California	38
	MacMurray Ranch, Russian River Valley, California	50
	SeaGlass, Santa Barbara County, California	38
	La Crema, Sonoma Coast, California	58
	Rodney Strong Estate, Russian River Valley, California	56
	Willamette Valley "Founders' Reserve," Willamette Valley, Oregon	64
	Migration By Duckhorn, Russian River Valley, California	85
<b>MERLOT</b>	Decoy By Duckhorn, Sonoma, California	56
<b>CABERNET SAUVIGNON</b>	Intrinsic, Columbia Valley, Washington	58
	Joel Gott "815," California	49
	William Hill, Central Coast, California	46
	Louis M. Martini, Sonoma County, California	46
	Rodney Strong, Sonoma, California	54
	Black Stallion Estate Winery, Napa Valley, California	62
	Decoy By Duckhorn, Napa Valley, California	62
	14 Hands, Columbia Valley, Washington	36
	Freemark Abbey, Napa Valley, California	85
	Duckhorn, Napa Valley, California	115
	Rodney Strong Reserve, Alexander Valley, California	105
	Hess Collection "Allomi Vineyard," Napa Valley, California	86
	Conn Creek, Napa Valley, California	78
Hypothesis, Napa Valley, California	86	

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## WINE LIST

<b>INTERESTING REDS &amp; RED BLENDS</b>	Don Miguel Gascón, Malbec, Mendoza, Argentina	38
	Doña Paula Estate, Malbec, Mendoza, Argentina	42
	Fortress, Red Blend, Sonoma, California	56
	Complicated Red, Red Blend, Central Coast, California	54
	Da Vinci, Chianti, Italy	48
	Hartford, Zinfandel, Russian River Valley, California	80
	Ruffino Riserva Ducale, Sangiovese, Chianti Classico, Italy	68
	Treana, Red Blend, Paso Robles, California	78
	Symmetry, Meritage, Alexander Valley, California	125
	Joel Gott Alakai, Grenache/Syrah/Mourvèdre Blend, California	70
	Trincherio Napa Valley Forte, Red Wine, Napa Valley, California	135

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