

Breakfast

- Plated Breakfast
- Breakfast Buffets
- Breakfast Stations
- Breakfast Buffet Enhancements
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Breaks

- Themed Breaks
- Break Enhancements

Beverage Enhancements

Lunch

- Plated Lunch
- Lunch Buffet Du Jour
- Executive Lunch

Dinner

- Plated Dinner
- Dinner Buffets

Reception

- Hot / Cold
- Action Stations
- Carving & Specialty Stations
- Reception Enhancements

Bar

Groups of less than 30 people will be charged a 200.00 service fee.
All prices are in USD and are subject to applicable taxes and 24% gratuity.
The service duration is a maximum of 2 hours and additional labor fee will apply for extended service.
Menu items are non-transferable to any subsequent meal or event.
The prices in the menu are valid for 60 days from that date of this proposal.
19.07.2013

Breakfast

Priced per person, unless otherwise noted

All breakfast menus include:

Tazo® Teas | *We Proudly Brew Starbucks Coffee*
3 Juices Including Fresh Squeezed Orange, Grapefruit & White Cranberry

Plated Breakfast

2 course table d'hôte menu

Seasonal Fruit Compote | Vanilla Cream

Choice Of:

Shirred Eggs | 40

Artichokes | Parmesan Cheese | Applewood Smoked Bacon | Country Sausage

Filet de Bouef | 45

Poached Eggs | Sliced Tomato | Choron Sauce

Crepe | 41

Spinach Tomato Morel Mushroom | Mornay Sauce

Quiche Lorraine | 39

Sautéed Spinach

Breakfast Buffets

European Continental | 39

Danish Pastries | Royal Scones | Croissants

New York Bagel | 41

3 Bagel Flavors | Plain and Flavored Cream Cheese

Smoked Salmon | 44

Traditional Sides | New York Bagel Stand

The Healthy | 44

Seasonal Whole Fruit | Sliced Fresh Fruit | Greek Yoghurts | Swiss Granola |
Bircher Muesli | Low-fat Bran Muffins

Frittata Provencal | 53

Frittata Provencal & Scrambled Eggs | Lyonnaise Potato | Cheese & Charcuterie | Baguette |
Birchermüsli | Greek Yoghurt | European Continental

The Hearty | 53

Herbed Scrambled Eggs | Applewood Smoked Bacon | Country Sausage |
Breakfast Potatoes | Grilled Vegetable du Jour | Steel-Cut Oatmeal |
Broiled Tomato Provencal | European Continental

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Breakfast Stations

Priced per person

1 Chef/50 People | Fee will be applied to all stations | 150

Omelet Station | 22

Country Fresh Eggs | Egg Whites | Egg Beaters

Choose 2: Gruyere | Cheddar | Chevre | Provolone | Gouda | Feta

Choose 3: Black Forest Ham | Country Sausage | Applewood Bacon | Andouille | Chorizo | Turkey Sausage

Choose 4: Spinach | Scallions | Portobello Mushrooms | Red Onions | Bell Pepper | Tomatoes | Leeks | Caramelized Onion | Asparagus | Broccoli

Cereal Station | 13

Birchermüsli | Steel-Cut Oatmeal | Assorted Cereals | Bananas | Sliced Strawberries

Smoked Salmon Station | 24

Capers | Red Onion | Hard Boiled Egg Whites & Yolks | Chopped Parsley | Cream Cheese | Assorted Bagels

Crepe Station | 19

Strawberry | Ricotta & Orange | Nutella | Apple-Raisin-Cinnamon

Belgian Waffles Station | 14

Maple Syrup | Whipped Cream | Whipped Butter | Fruit Compote

Tiramisu Toast Station | 14

Maple Syrup | Whipped Cream | Whipped Butter | Fruit Compote

Whole Wheat Ricotta Orange Pancakes Station | 14

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Breakfast Buffet Enhancements

Priced per dozen when added to breakfast buffets

From The Bakery | 70

Croissants
Royal Scones
Bagels
Sticky Pecan Buns
Cinnamon Rolls
Muffins| Bran| Blueberry| Cranberry Nut
Mini Strudels
Danish Pastries

Breakfast Biscuit or Croissant | 85

Sausage| Egg| Cheddar
Black Forest Ham| Egg| Gruyere
Swiss Cheese| Egg
Smoked Salmon| Egg

Egg Add-ons

Hard-Boiled Eggs| 30
Quiche Lorraine Tart| 85

Breakfast Buffet Enhancements

Priced per person when added to breakfast buffets

Fruits & Vegetables

Sliced Fruit| 7
Seasonal Whole Fruits| 4
Grilled Asparagus| 7
Broiled Tomatoes| 5

Breakfast Meats

Smoked Applewood Bacon| 7
Country Sausage| 7
Turkey Sausage| 7
Turkey Bacon| 7
Black Forest Ham| 7
Canadian Bacon| 7
Charcuterie| Cured Meats| Cheeses| 14

The Favorites

Individual Fruit Yoghurt| Low-Fat Yogurt| 6
Parfait Yoghurt| Berries| Granola | 7
Cereals| 6
Granola| 6
Irish Steel Cut Oatmeal| 8
Belgian Waffles| 9
Tiramisu Toast| 9
Birchermüsli | 6

Beverage Enhancements

Priced per item, unless otherwise noted

We Proudly Brew Starbucks Coffee| 135/gallon

Naked Juice Organic Smoothies| Berry-Vegetable| Blue Machine (blueberry)| Red Machine (pomegranate & strawberry)| 8

Individual Milk| 6
Bottled Juice| 7
Soft Drinks| 6
FIJI Water| 8
Bottled Water | 6
Natura® Water| 1/person

Red Bull| 9
vitaminwater®| 8
Tazo® Iced Teas| 7
Champagne Toast| 12
Blood Orange Pomegranate Mimosa | 15

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Themed Breaks

Priced per person
(minimum 30 guests)

Fruit Pastry Shoppe | 18

Apple Strudel | Berry Crisp | Seasonal Sliced Fruit | Frangipane Fruit Tart

Fit & Fun | 16

Greek Fruit Yoghurts | Seasonal Whole Fruit | Power Bars

Afternoon Tea | 25

Royal Scones | Devonshire Cream | Fruit Marmalade | Mini Fresh Fruit Tarts |
Assorted Tea Sandwiches | Smoked Salmon | Roast Beef | Watercress | Cheddar & Apple

Build Your Own Trail Mix | 20

Swiss Granola | Raisins | Chocolate Chips | Assorted Nuts | Dried Cranberries | M&M'S®

A Chicago Tradition | 24 (Minimum 30 People)

Individual bags of Garrett Popcorn Shops Popcorn: CaramelCrisp® | CheeseCorn™ | Buttery

Crudités | 18

Seasonal Sliced Fruit & Vegetable Crudités | Sweet & Savory Sauces

Gelato | 23

Italian Gelato | Hazelnut | Vanilla | Chocolate | Strawberry | Lemon | Mango

Penny Candy Store | 19

Jelly Beans | Gummy Bears | Mike & Ike | Swedish Red Fish |
Sugar Babies | M&M's | Junior Mints

Cupcake Craze Break | 21

Assorted Mini Cupcakes: Vanilla | Chocolate | Red Velvet

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Break Enhancements

Priced per dozen

Snacks

Bavarian Pretzel Country Dijon 120	100 Calorie Right Bites 65
Hi-protein Seed Pretzel Honey Mustard 120	Greek Fruit Yoghurt 84
Double Chocolate Rocky Road Cookies 85	French Macaroon 125
Chocolate Chip Cookies 85	Swiss Truffles 95
Oatmeal Raisin Cookies 85	Petite Éclairs 95
Peanut Butter Cookies 85	Granola Bars 70
Chocolate Dipped Pretzel Stick 75	Candy Bars 80
Double Chocolate Brownies 85	Baklava 120
White Chocolate Blondies 85	

Beverage Enhancements

Priced per item, unless otherwise noted

We Proudly Brew Starbucks Coffee| 135/gallon

Naked Juice Organic Smoothies Berry-Vegetable Blue Machine (blueberry) Red Machine (pomegranate & strawberry) 8	
Individual Milk 6	Red Bull 9
Bottled Juice 7	vitaminwater® 8
Soft Drinks 6	Tazo® Iced Teas 7
FIJI Water 8	Champagne Toast 12
Bottled Water 6	Blood Orange Pomegranate Mimosa 15
Natura® Water 1/person	

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Plated Lunch

Entrée priced per person based on a 3 course table d'hôte menu| 4th course add|10 per person

All plated lunches include:

Choice of seasonal soup or salad| artisan bread| dessert| coffee| iced tea service

Seasonal Soup

Winter: Acorn Squash Soup| Chestnut Soup| Roast Parsnip Soup
Spring: Spring Garden Vegetable Soup| Asparagus Soup| Wild Mushroom Soup
Summer: Tomato Gazpacho Soup| Carrot Apple Bisque| Tomato Basil Bisque
Fall: Celery Root Truffle Soup| Beef Barley Soup| Potato Leek Soup

Salad

Belgian Endive & Bibb Lettuce with Radish| Apple Vinaigrette
Arugula Watercress & Fennel Salad| Toasted Walnuts| Citrus Vinaigrette
Caesar Salad| Focaccia Crostini| Shaved Parmesan| Parmesan Pepper Dressing
Baby Field Greens| European Cucumber| Tear-Drop Tomato| Balsamic Vinaigrette

Plated Lunch Entrée | Priced per person

Dijon Honey Glazed Salmon| 58
Sustainable Fish of the Season| 60
Roast Chicken Breast| Warm Panzanella| Tomato Ragu| 54
Lemon Tarragon Chicken| 52
Beef Bourguignonne| Fingerling Potatoes| Pearl Onions| Baby Carrots| 63
Provençal Style Short Rib| Creamy Polenta| 66
Gemeli Smoked Chicken Pasta| Roasted Red Pepper| Toasted Pine Nuts| 52

Vegetarian Entrée| Priced per person

Asiago Gnocchi| Roasted Acorn Squash| Spinach| Caramelized Onion| Lemon Truffle Cream| 46
Ratatouille Vegetable Strudel| Warm Tuscan Bean Salad| 44
Baby Vegetables| Israeli Cous Cous| Saffron Broth| 40
Vegan Spinach Mushroom Ravioli| Stewed Tomatoes| White Bean Ragout| 48

Salad Entrée| Priced per person

Mediterranean Shrimp Salad| Romaine| Feta| Tomato| Cucumber| Red Onion| Roasted Garlic|
Red Wine Vinaigrette| 39
Grilled Chicken Caesar Salad| Romaine| Parmesan Cheese| Sourdough Bread Croutons|
Parmesan Pepper Dressing| 33
Salmon Nicoise Salad| Mixed Greens| Tomato Wedges| Hard Boiled Egg| Green Beans|
Croutons| Balsamic Vinaigrette| 37
Asian Chicken Salad| Sesame Ginger Vinaigrette| Fried Wonton Crisps| 35

Dessert

Tiramisu
Lemon Meringue Tart
Grand Marnier Pound Cake| Mascarpone Cream| Mixed Berries
Cheese Cake| Morello Cherries| Caramel Sauce
Flourless Chocolate Cake| Whipped Cream| Berries
Apple Strudel Crème Anglaise

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Lunch Buffet Du Jour

Priced per person

Monday - Mediterranean | 60 on Monday only | 75 all other days

Chicken Lemon Soup
Mushroom Ala Greque Salad
Greek Green Salad | Tomato | Cucumber | Red Onion | Olive | Feta
Tabouli Salad
Sustainable Fish of the Season | Couscous | Lemon Parsley
Chicken Baba Ghanoush
Nut Rice Pilaf
Roast Zucchini | Yellow Squash With Mint | Parsley
Honey Yoghurt Custard
Orange Glazed Almond Pavé
Baklava

Tuesday - España | 60 on Tuesday only | 75 all other days

Potato Saffron Soup
White Bean | Red Onion | Egg Salad | Roasted Garlic & Red Wine Vinaigrette
Romaine Hearts Salad | Lemon Garlic Dressing
Pimento Artichoke Salad | Goat Cheese | Garbanzo Beans
Chili Rubbed Flank Steak | Rioja Wine Sauce
Paella | Chicken | Shrimp | Mussels
Spicy Red Bliss Potato
Roasted Cauliflower
Churros
Lemon Cake
Dulce de Leche Tart

Wednesday - Be Italian | 60 on Wednesday only | 75 all other days

Tomato Basil Bisque
Baby Spinach | Orange Segments | Fennel Salad | Pignoli | Citrus Vinaigrette
Antipasto Salad
Scalloped Chicken | Spicy Italian Sausage | Charred Tomato | Rosemary
Grilled Striploin | Roast Garlic | Thyme
Grilled Vegetable Fusilli Pasta | Pesto Cream
Asiago Creamed Spinach
Candied Orange Fennel Biscotti
Pistachio Panna Cotta
Chocolate Hazelnut Tart

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Thursday - The French Café | 60 on Thursday only | 75 all other days

Potato Leek Veloute
French Green Bean Salad | Champagne Vinaigrette
Vegetarian Nicoise Salad
Chicken Coq Au Vin
Fish of the Season
Potato au Gratin
Vegetables à la Provençal
French Baguette | Brioche Rolls
Opera Cake
Crème Puffs
Financier

Every Day - Sweet Home Chicago Deli | 60 on Thursday only | 75 all other days

Garden Vegetable Soup
Mixed Field Greens | Balsamic Vinaigrette
German Potato Salad
Assorted Sliced Bread
Albacore Tuna Salad
Sliced Ham | Turkey | Corned Beef
Hot Italian Beef | Hoagie | Giardiniera
Braised Bratwurst | Grilled Onions
Lettuce Tomato | Pickle | Onion | Pepperoncini | Peppers
Swiss | Cheddar Cheese
Double Chocolate Brownies
White Chocolate Blondies

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Executive Lunch

Priced per person | Maximum 125 people
All 3 courses are presented on small plates served bento box style
includes Tazo® Teas | Starbucks Coffee

Swiss Executive Luncheon | 60

Salad

Choose 1:

Baby Spinach | Strawberries | Blue Cheese | Red Onion | Raspberry Vinaigrette
Red Oak Leaf Lettuce | Shaved Fennel | Toasted Walnuts | Citrus Vinaigrette
Heart of Romaine | Herb Croutons | Parmesan | Caesar Dressing
Mixed Greens | Cucumber | Tear Drop Tomato | Balsamic Vinaigrette

Entree

Choose 1:

Fish of the Season
Roasted Chicken | Capers & Artichokes
Braised Short Rib | Creamed Leeks
Beef Bourguignonne
Grilled Top Sirloin Steak | Shallots

Dessert

Choose 1:

Chocolate Caramel Tart
Tiramisu
Lemon Meringue Tart
Fruit Tart
Grand Marnier Pound Cake | Mascarpone Cream | Mixed Berries
Cheese Cake | Morello Cherries | Caramel Sauce
Apple Strudel Crème Anglaise

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Plated Dinner

Entrée priced per person based on a 3 course table d'hôte menu| 4th course add|16 per person

All plated dinners include:

Choice of appetizer, seasonal soup, salad or intermezzos| artisan bread| dessert| coffee

Appetizers

Roasted Red Pepper Risotto Cake| Braised Escarole| Cipollini Onions
Alsation Onion| Bacon and Gruyere Tart| Petite Salad| Champagne Vinaigrette
Sautéed Shrimp| Leeks| Swiss Chard| Champagne Sauce
Seared Sea Scallops| Puff Pastry Crisp| Celery Root Puree| Truffle Coulis
Crab Cakes| Piperade of Sweet Peppers
Gratin of Ratatouille and Chevre| Garlic Crostini

Seasonal Soups

Winter: Acorn Squash| Chestnut| Roasted Parsnip
Spring: Spring Garden Vegetable| Asparagus| Wild Mushroom
Summer: Tomato Gazpacho| Carrot Apple Bisque| Tomato Basil Bisque
Fall: Celery Root Truffle| Beef Barley| Potato Leek

Salads

Mushroom| Pickled Red Onion Salad| Sherry Gelee| Mache
Baby Spinach Salad| Strawberries| Blue Cheese| Red Onion and Strawberry Vinaigrette
Red Oak Leaf Lettuce Salad| Shaved Fennel| Toasted Walnuts| Citrus Vinaigrette
Hearts of Romaine Salad| Foccacia Crostini| Shaved Parmesan| Lemon Garlic Dressing
Geneva Mixed Greens| European Cucumber| Teardrop Tomato| Balsamic Vinaigrette

Intermezzos

Green Apple| Mandarin Orange| Pink Grapefruit| Rose Champagne

Plated Dinner Entrée| Priced per person

Red Zinfandel Braised Short Rib| Parsnip Hash Browns| Creamed Leeks| 85
Grilled Chicken Breast Provençal | Creamy Polenta| Red Pepper Bisque| 80
Sustainable Fish of the Season | 85
Seafood Bouillabaisse| 90
Roasted Free Range Hen| Warm Tomato Feta Vinaigrette| 80
Lamb Osso Buco| Rosemary au Jus| Gremolata| 82
Grilled Veal Tenderloin| Morels | Asparagus| 100
Grilled Filet of Beef| Oyster Mushrooms| Bordelaise Sauce| 95
Sautéed Chicken Breast| Coq au Vin| 80
Braised Short Rib and Sustainable Fish of the Season| 90
Grilled Filet of Beef and Sweet Chili Garlic Shrimp| 105

Desserts

Passion Fruit Crème Brulée| Tropical Fruit
Swiss Chocolate Marquise| Raspberry Sauce| Vanilla Bean Whipped Cream
White Chocolate Mango Cheesecake| Candied Macadamia Nuts
Lemon Panna Cotta| Assorted Berries| Candied Fruit
Vanilla and Pineapple Mousse Cake

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Dinner Buffets

Priced per person

Dinner Buffet includes:

Choice of seasonal soup| salad| entree| starch| vegetable| bread| dessert| coffee service

Choose 2 Entrees|100

Choose 3 Entrees|120

Soup

Choose 1:

Winter: Acorn Squash Soup| Chestnut Soup| Roast Parsnip Soup

Spring: Spring Garden Vegetable Soup| Asparagus Soup| Wild Mushroom Soup

Summer: Tomato Gazpacho Soup| Carrot Apple Bisque| Tomato Basil Bisque

Fall: Celery Root Truffle Soup| Beef Barley Soup| Potato Leek Soup

Salad

Choose 2:

Hearts of Romaine| Focaccia Crostini| Shaved Parmesan| Lemon Garlic Dressing

Caprese| Buffalo Mozzarella| Vine Ripened Tomatoes| Basil Oil| Balsamic Glaze

Mixed Greens| European Cucumber| Balsamic Vinaigrette

Grilled Asparagus Salad| Roasted Red Peppers| Feta| Olives

Marinated Mushroom Salad

Baby Red Bliss Potato Salad

Fussili Pasta Salad| Smoked Salmon| Capers| Red Onions| Snow Peas| Chervil Cream

Entrees

Choose 2 or 3:

Sustainable Fish of the Season

Grilled Chicken| Creamy Polenta| Red Pepper Bisque

Crusted Chicken Breast à la Provencale Oregano Jus

Lamb Osso Buco| Gremolata

Roasted Strip Loin| Oyster Mushroom| Bordelaise

Red Zinfandel Braised Short Rib| Parsnips| Creamed Leeks

Asiago Stuffed Gnocchi| Roasted Acorn Squash| Truffle Cream

Roast Pork Loin| Caramelized Apples| Onions| Black Pepper

Desserts

Choose 3:

White Chocolate Mango Cheesecake

Swiss Chocolate Marquise

Apple Strudel

Lemon Panna Cotta

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Reception Hors d'Oeuvre

Priced per item | Minimum 50 pieces

Hot

Moroccan Chicken Lollipop| 8
Crab Cake with Chili Rouille| 8
Thai Shrimp Spring Roll| 8
Coconut Lobster Tail | 9
Artichoke Hearts | Goat Cheese| 9
Fig | Blue Cheese Pizzette| 8
Short Rib & Manchego Empanada| 8
Beef Tenderloin Brochette| 8
Baby Lamb Chop Provençal| 9
Mini Beef Wellington| 9
Brie| Pear| Almonds| Filo Roll| 8
Wild Mushroom Risotto| Gorgonzola Croquette | 8

Cold

Chilled Shrimp| Cocktail Sauce| 9
Rock Shrimp| Mango Chutney| Sourdough Crouton| 8
Lobster| American Caviar| Brioche| 10
Avocado Crab Salad| Grilled Focaccia| 9
Sesame Tuna Wonton Crisp| Wasabi Tartar| 9
Salmon Tartar| Cerranno Pepper| Crispy Wonton| 8
Seafood Maki| Crab Stick| Eel| Nigri Yellow Tail| Salmon| Tuna Sushi| 9
Apricot Duck Breast| Walnut Raisin Bread| 9
Smoked Chicken| Black Bean Salad| 8
Beef Tenderloin| Horseradish Cream| Gherkin| Brioche| 9
Caprese Kabob| 8
Blue Cheese Mousse Tart| 8
Smoked Salmon| Dill Crème Fraîche| Marble Rye| 8
Country Pâté| Dijon Mustard| 8
Chèvre Poppy Seed Roll| Dried Cherries| 8
Foie Gras Toast| 8

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Reception- Action Stations

Priced per person | À la carte

1 Chef/50 People | Fee will be applied to noted stations | 150

Artisan Cheese Display| 18

Array of Gourmet Cheese| Grapes| Crackers| Signature Breads

Vegetable Crudité Display| 14

Fresh Garden Vegetables| Roasted Red Pepper Ranch Dip| Stilton Bleu Cheese Dip

Antipasto Station| 23

Prosciutto| Provolone| Genoa Salami| Capicola| Mozzarella| Banana Peppers| Marinated Roma Tomatoes| Cauliflower| Kalamata Olives| Artichoke Hearts| Roasted Peppers| Grilled Vegetables| Signature Breads

Risotto Station| 25

Baby Scallops| Duck Confit| Pancetta | Portobello Mushrooms| Aged Parmesan| Asparagus| Kalamata Olives

*Chef Required

Stir Fry Station| 24

Ginger Marinated Beef & Chicken| Pea Sprouts| Shiitake Mushrooms| Broccoli| Bok Choy| Carrots| Yellow Peppers| Red Onion| Scallions| Jasmine Rice

*Chef Required

European Cured Meats & Charcuterie Station | 28

Country Pate| Duck Pastrami| Pepper Smoked Chicken Cornichon| Dijon Mustard| French Baguette

Cobb Salad Station| 21

Mixed Greens| Assorted Breads| Balsamic Vinaigrette Olive Loaf| Tuscan Sour Dough| Baguette| Rosemary Crackers

Pasta Station| 25

Gorgonzola Tortellini| Penne| Fettuccini
Pancetta| Chicken| Baby Shrimp| Spinach| Portobello Mushrooms|
Flame Roasted Plum Tomatoes| Parmesan
Marinara| Pesto Sauce| Alfredo Sauce| Puttanesca

*Chef Required

Gourmet Pizza Station| 25

Thin Crust Style

Choose 3: Pesto| Tomatoes| Buffalo Mozzarella
 Applewood Bacon| Spinach| Parmesan
 Chipotle Barbeque Chicken| Red Onion| Jack Cheese
 Tomato| Mozzarella| Parma Ham
 Pepperoni| Mozzarella| Basil

Spanish Paella Station| 24

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Carving & Specialty Stations

1 Chef/50 People | Fee will be applied to noted stations | 150

Sushi Stations| 825/100 pieces

Enhance with a Traditionally Uniformed Sushi Chef + Assistant |450

Fresh Fruit Display| 16 (Priced per person)

Baked Brie en Croûte| 225 (Serves 20)

Pepper Crusted Tenderloin of Beef| 750 (Serves 20)

*Chef Required

Grilled Chicago Strip Loin of Beef| 600 (Serves 25)

*Chef Required

Black Pepper Crusted Ahi Tuna| 650 (Serves 20)

*Chef Required

Thyme and Honey Glazed Pork Loin| 450 (Serves 40)

*Chef Required

Steamship Round of Beef| 1,500 (Serves 100)

*Chef Required

Slow Roasted Turkey| 475 (Serves 30)

*Chef Required

Salmon en-Croûte| 650 (Serves 20)

*Chef Required

Crusted Prime Rib| 600 (Serves 25)

*Chef Required

Citrus Honey Glazed Bone-in Ham| 450 Each (Serves 30)

*Chef Required

Herbs De Provence Crusted Rack of Lamb| 250

*Chef Required

Poached or Smoked Salmon| 650 (Serves 20)

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Reception Enhancements

Additional Dessert And Sweet Tables|Priced per person

Viennese Sweet Table| 38

Coconut Tart| Raspberry Shooters| Tiramisu| Opera Cookies| Pecan Bars| Soft Center Cake| Fruit Tarts| Chocolate Strawberries| Lemon Panna Cotta| Truffles| Apple Strudel| Cream Puffs| Chocolate Éclairs| Key Lime Tarts| Chocolate Macaroon| Shortbread| Biscotti| Cannoli| Mini Chocolate Chip

Miniature Sweet Table| 29

Coconut Tart| Raspberry Shooter| Tiramisu| Soft Center Cake| Fruit Tarts| Truffles| Apple Tarts| Chocolate Macaroons| Shortbread| Biscotti

Chocolate Fondue| 20

Strawberries| Biscotti| Pretzels| Marshmallows| Crispy Treats| Pound Cake

Additional | 650 for fountain rental| Must be ordered through hotel

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Beer, Wine and Spirits

Bartender Fee| 150

Cashier Fee| 150

Cash Bar

Premium Cocktails| 16

Wine| 12

Imported / Premium Beer| 12

Domestic Beer| 10

Mineral Water| 6

Soft Drink| 6

Juices| 6

Hosted Bar (charges calculated per item)

Premium Brand Drinks| 12

Platinum Brand Drinks| 14

Imported / Premium Beer| 9

Domestic Beer| 8

Wine| 9

Mineral Water| 6

Soft Drinks| 6

Hosted Bar (charges calculated per hour)

	Premium Brands	Platinum Brands
1 Hour	28	30
2 Hours	38	42
3 Hours	48	54
4 Hours	53	60
5 Hours	56	63

Packages include imported | domestic and non-alcoholic beer | white and red wines| mineral waters | soft drinks

All prices are on hourly basis and per person

Premium Bar

Absolut Vodka| Tanqueray Gin| Dewars Scotch Whiskey| Bacardi Rum| Canadian Club Whiskey| Jim Beam Bourbon Whiskey| Jack Daniels Kentucky Whiskey| Cuervo Gold Tequila| DeKuyper Amaretto

Platinum Bar

Belvedere Vodka| Bombay Sapphire Gin| Chivas Regal Scotch Whiskey| 10 Cane Rum| Maker's Mark Bourbon Whiskey| Patrón Silver Tequila| Amaretto DiSaronno| Kahlua Coffee Liquor| Hennessy VS Cognac| Bailey's Irish Cream

Imported and Premium Beer

Heineken | Stella Artois| Amstel Light | Seasonal Local Micro Brews

Domestic Beer

Budweiser | Bud light | Miller light

Soft Drinks

Coca Cola| Diet Coke| Sprite

Mineral Water

Ice Mountain| San Pellegrino

Groups of less than 30 people will be charged a 200.00 service fee.

All prices are in USD| are subject to applicable taxes| 24% gratuity.

The service duration is a maximum of 2 hours| additional labor fee will apply for extended service.

Menu items are non-transferable to any subsequent meal or event.

The prices in the menu are valid for 60 days from that date of this proposal.

Wine List

Sparkling

Veuve Clicquot Brut Yellow Label | Champagne| France| 140
Moët & Chandon Brut Imperial | Champagne | France | 120
Chandon Brut Classic |Sparkling | California | 65
Freixenet | Blanc de Blanc| Sparkling| Spain| 35

1st Tier Wines

Discoveries | Chardonnay | California | 45
Discoveries | Cabernet | California | 45

2nd Tier Wines (Choose 2 Varietals)

DeLoach | Chardonnay | California | 52
DeLoach | Pinot Noir | California | 52
DeLoach | Merlot | California | 52
DeLoach | Cabernet Sauvignon | California | 52
DeLoach | Zinfandel | California | 52

White

Alios Lageder | Pinot Grigio | Italy | 54
Sawtooth | Reisling | Snake River Valley | Idaho | 54
St. Supery | Sauvignon Blanc | Napa Valley | California 58
St. Supery | Oak Free Chardonnay | Napa Valley | California 76
Sonoma Cutrer | Chardonnay | Russian River Valley | California 80
Chardonnay| Cakebread Cellars| Napa Valley| California| 110
Louis Latour Montrachet | Cotes D'Or | Burgundy| 190

Red

Lincourt | Pinot Noir | Santa Barbra County | California | 62
Sebastiani | Merlot | Sonoma County| California | 62
Sebastiani | Cabernet Sauvignon | Sonoma County| California| 62
Benzinger | Merlot | Sonoma County | California 72
Duckhorn Decoy | Cabernet | Sonoma County | California | 81
Saldo | Prisoner Wine Company | Northern Coast | California 97
Sonoma Cutrer | Pinot Noir | Sonoma Valley | California | 108
Chateau Montelena | Cabernet Sauvignon | Napa Valley | California | 160

Additional wines are available by the case upon request.

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Menu items are non-transferable to any subsequent meal or event.
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