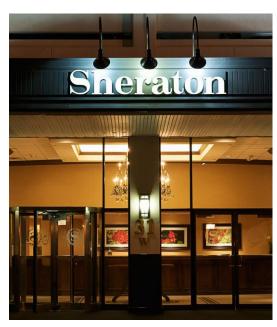


creating

MONUMENTAL

moments



Banque



SHERATON INDIANAPOLIS CITY CENTRE

31 W. Ohio Street Indianapolis, IN 46204 317-635-2000



Continental Breakfast

Priced per person

Classic

Seasonal Fruits and Berries

Muffins, Danish, Croissants, Butter and Fruit Preserves

Toaster Station with Assorted Bagels and Cream Cheese

Orange, Grapefruit and Cranberry Juices

Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee and Tazo® Teas

\$18

A Healthy Start

Whole Fruit
Assorted Fruit Yogurts
Whole Bananas and Fresh Berries
Oatmeal with Dried Fruit, Nuts and Brown Sugar
Whole Wheat English Muffins with Peanut Butter
Butter and Assorted Preserves
Orange, Grapefruit and Cranberry Juices
Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee and Tazo® Teas

\$22

Hearty Continental

Whole Bananas and Fresh Berries
Fruit and Yogurt Parfaits with Dried Fruits and Granola
Assorted Cereals with Cold Milk
Oatmeal with Dried Fruit, Nuts and Brown Sugar
Assorted Breakfast Pastries
Blueberry, Banana Nut and Whole Grain Muffins
Toaster Station with Assorted Bagels and Cream Cheese
Butter and Assorted Preserves
Orange, Grapefruit and Cranberry Juices
Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee and Tazo® Teas

\$24



Plated Breakfast

All Plated Breakfasts include Chilled Orange Juice, Assorted Pastries and Breakfast Breads Freshly Brewed Starbucks Coffee, Decaffeinated Coffee and Tazo Teas

The Traditional

Fluffy Scrambled Eggs
Breakfast Potatoes
Choice of Pork Sausage Links or Applewood Smoked Bacon Strips

\$19 per person

The Great Lakes Classic

Fluffy Scrambled Eggs
Cheesy Breakfast Potatoes
Silver Dollar Pancakes with Creamery Buttery and Maple Syrup
Choice of Pork Sausage Links or Applewood Smoked Bacon Strips

\$21 per person

Brioche French Toast

Brioche French Toast with Pecans and Orange infused Maple Syrup
Fluffy Scrambled Eggs
Choice of Pork Sausage Links or Apple wood Smoked Bacon

\$24 per person

Vegetarian

Roasted Vegetable Frittata Served with Grilled Asparagus

\$20 per person



Breakfast Buffets

Priced per person (for groups of 25 or more)

Traditional Buffet

Scrambled Eggs
Applewood Smoked Bacon Strips & Pork Sausage Links
Breakfast Potatoes
Seasonal Fruits and Berries
Muffins, Danish, Croissants, Butter and Fruit Preserves
Toaster Station with Assorted Bagels and Cream Cheese
Orange, Grapefruit and Cranberry Juices
Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee and Tazo® Teas
\$22

Indiana Breakfast Buffet

Scrambled Eggs
Applewood Smoked Bacon Strips & Pork Sausage Links
Breakfast Potatoes
Cinnamon Glazed French Toast or Silver Dollar Pancakes with Maple Syrup
Sliced Seasonal Fruit and Berries
Assorted Fruit Yogurts
Freshly Baked Breakfast Breads including Muffins, Danish and Croissants
With Butter and Assorted Preserves
Assorted Dry Cereals with Cold Milk and Granola
Orange, Grapefruit and Cranberry Juices
Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee and Tazo® Teas
\$25

Indianapolis Breakfast Buffet

Scrambled Eggs
Applewood Smoked Bacon Strips & Pork Sausage Links
Breakfast Potatoes
Buttermilk Biscuits with Country Sausage Gravy
Seasonal Fruits and Berries
Oatmeal with Brown Sugar, Dried Fruit, Nuts
Assorted Breakfast Pastries, Coffee Cakes
Toaster Station with Assorted Bagels, Muffins with Butter,
Fruit Preserves and Cream Cheese
Orange, Grapefruit and Cranberry Juices
Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee and Tazo® To

À la Carte Breakfast Items

Seasonal Whole Fresh Fruit \$29 per dozen
Assorted Fruit Danishes & Cream Cheese Danishes \$34 per dozen
Assorted Muffins \$34 per dozen

Flakey Croissants \$34 per dozen
Assorted Coffee Cakes and Cinnamon Rolls \$34 per dozen
Assorted Fresh Bagels with Cream Cheese & Preserves \$34 per dozen
Individually Boxed Cereals with Bananas, Skim or 2% Milk \$4 each
Assorted Multi Grain and Granola Bars \$3 each
Energy and Protein Bars \$4 each
Ham, Egg & Cheese Croissants \$5 each
Sausage, Egg & Cheese Biscuits \$5 each

Juices & Beverages

Bacon, Egg & Cheese Bagel Sandwiches \$5 each

Whole, Skim or 2% Milk, or Chocolate Milk (one serving carton) \$3 each Red Bull® energy drinks \$5 each Vitamin Water \$5 each Hot Cocoa \$4 each

Sweet Treats

White Chocolate Brownies and Blondies \$48 per dozen
Freshly Bakes Jumbo Cookies: Chocolate Chip, Peanut Butter,
White Chocolate Chip, Oatmeal Raisin or Snickerdoodles \$48 per dozen
Assorted Cheesecake Squares \$48 per dozen
Lemon Bars \$48 per dozen

Salty Snacks

Pretzels or Chips with French Onion Dip \$3 per person

Warm Soft Jumbo Pretzels with Mustards & Nacho Cheese Sauce \$4 each

Freshly Popped Buttered Popcorn with assorted Seasoning Salts

\$5 per person



Morning/Mid/PM Breaks

All Breaks will be served for one hour only.

Priced per person, minimum 25 guests

Rise N Shine

Fresh Whole Fruit Assorted Muffins Fruit Yogurt

Bottled Water, Assorted Coca Cola® Products, Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee and Tazo® Teas \$15

Breads N Spreads

Seasonal Fresh Fruit

Assorted Breakfast Breads with Fruit Preserves, Cream Cheese & Butter
Bottled Water, Assorted Coca Cola® Products,
Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee and Tazo® Teas
\$15

Fitness Break

Whole Fresh Fruit

Make-Your-Own Parfait Station: Vanilla Yogurt, Dried Fruits and Granola Fruit Smoothie Shots

Trail Mix, Power Bars, Granola Bars

Vitamin Water, Bottled Water, Assorted Coca Cola® Products, Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee and Tazo® Teas \$15

Sweet Treat

Freshly Baked Cookie to include:

Chocolate Chip, Snickerdoodles, Peanut Butter & Oatmeal Raisin Cookies Snickers and Hershey's Candy bars

Gummy Bears

Bottled Water, Assorted Coca Cola® Products,
Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee and Tazo® Teas
\$14

Seventh Inning Stretch

Mini Corn Dogs

Soft Jumbo Pretzels with a Variety of Mustards

Nachos and Warm Cheese Sauce,

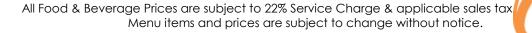
Bags of Cracker Jacks, Roasted Peanuts and Freshly Popped Popcorn

Bottled Water, Assorted Coca Cola® Products,

Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee and Tazo® Teas

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\$16





All-Day- Break

THE CLASSIC CONTINENTAL

Seasonal Fruits and Berries

Muffins, Danish, Croissants, Butter and Fruit Preserves

Toaster Station with Assorted Bagels and Cream Cheese

Orange, Grapefruit and Cranberry Juices

Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee and Tazo® Teas

MID-MORNING BREAK

Whole Fresh Fruit
Fruit Yogurts
Assorted Granola Bars
Assorted Coca Cola® Products and Bottled Waters
Refreshed Starbucks® Coffee, Decaffeinated Coffee, and Tazo® Tea

AFTERNOON BREAK

Fresh Baked Cookies
Snack Mix
Assorted Coca Cola® Products and Bottled Waters,
Starbucks® Coffee, Decaffeinated Coffee, and Tazo® Tea

\$35 per person

Hot & Cold Beverage Service

Served per guest for all guests in your group
Assorted Coca Cola® Products and Bottled Spring Water
Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee and Tazo® Teas

All Day Hot & Cold Beverage Service (Maximum Eight Hours) \$19

Half Day Hot & Cold Beverage Service (Maximum Four Hours) \$15

Two Hour Hot & Cold Beverage Service (Maximum Two Hours) \$11





Plated Lunches

All Entrées Include:

Your choice of Salad, Chef's choice of Starch, Vegetable, Rolls, Butter & Dessert Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee and Tazo® Teas

Salad Selection: Classic Caesar Salad

Fresh Romaine Lettuce with Freshly Grated Parmesan Cheese and Herb Croutons with Classic Caesar Dressing

Tossed Salad

Mixed Field Greens with Chopped Cucumber, Tomatoes, Julienne Carrots

Iceberg Wedge

Wedge of Iceberg Lettuce with Grape Tomatoes, Chopped Bacon and Crumbled Bleu Cheese and Bleu Cheese Dressing

Hot Entrée Selections

Herb-Crusted Chicken Breast

Mashed Potatoes & Asparagus, topped with Lemon Wine Cream Sauce \$ 28

Stuffed Chicken Breast

Filled with Spinach, Mushrooms and Mozzarella Cheese Sauce \$ 28

Grilled Sonoma Chicken

Roasted Roma Tomatoes, Provolone Cheese, Avocado, Papaya Chutney \$ 28

Herb and Mustard Crusted Pork Loin

Caramelized Apples, Shallots with Roasted Garlic Mustard Demi-Glaze \$ 28

Marinated Grilled Sirloin Strip Steak

Caramelized Onions and Mushrooms with Merlot Demi-Glaze \$30

Pasta Linguini

Finished with a Creamy Alfredo Sauce \$25

Add Chicken or shrimp for \$2

Oven Baked Salmon

Lemon Thyme Sauce and Ratatouille \$30



Entrée Salads

All Entrée Salads Include
Warm Rolls and Butter, Chef's choice of Dessert
Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee and Tazo® Teas
Soup available upon request

Southwest Chicken Salad

Southwestern Grilled Chicken with Roasted Squash, Black Bean & Corn Relish, Tortilla Strips, Tomatoes, Crumbled Farmer's Cheese over a bed of Lettuce with a Spicy Cilantro Dressing

\$22

Grilled Chicken Caesar Salad

Grilled Chicken Breast on Romaine Lettuce with Caesar Dressing Garnished with Parmesan Cheese and Croutons

\$19

Substitute Shrimp or Lump Crab Meat \$2

Chicken Walnut Salad

Grilled Chicken Breast with Candied Walnuts, Grapes, Assorted Berries on Romaine Lettuce with a Rosemary Champagne Vinaigrette Zucchini Bread

\$22

Asian Chicken Salad

Marinated, Grilled Chicken Breast over Rice Noodles and Asian Vegetable Salad laced with Wasabi, Ginger, Soy Emulsion and topped with Sesame Seeds \$24

Buffet Lunches

Circle Centre Deli Bar

Chopped Salad of Romaine Lettuce, Tomatoes, Cucumbers, Crumbled Feta Cheese, Olives and Pepperoncini Peppers, Italian Vinaigrette Individual bags of Potato Chips and Pretzels

> Assorted sliced Breads to include White, Wheat and Rye Sliced Deli Meats to include Turkey, Roast Beef, Ham and Salami Pickles, sliced Tomatoes and Onions, Lettuce, Mayonnaise, Mustard, Sliced American, Swiss and Provolone Cheeses

> Assorted Baked Cookies & Chocolate Fudge Brownies
> Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee and Tazo® Teas
> \$27

All Food & Beverage Prices are subject to 22% Service Charge & applicable sales tax Menu items and prices are subject to change without notice Buffet Fee for groups of less than 25 guests is \$25.00



Buffet Lunches (cont.)

The Racetrack Deli

Soup du Jour

Mixed Field Greens with Tomatoes, Shredded Carrots, Cucumbers and Croutons,
Peppercorn Ranch and Balsamic Vinaigrette
Mustard Potato Salad
Traditional Coleslaw

Assorted sandwiches featuring:

Shaved Roast Beef

Roast Beef with Boursin Cheese, Caramelized Onions and Peppers with Provolone Cheese on Tomato Foccacia Bread

Turkey and Brie

Sliced Turkey and Brie with Cranberry Orange Mayonnaise, Crisp Leaf Lettuce and Tomatoes on Whole Wheat Bread

Shaved Ham

Ham and Cheddar Cheese with Dijonaisse Sauce on a Herb Ciabatta Bread

Vegetarian Wrap (or Chicken)

Whole Grain Tortilla stuffed with Grilled Bell Peppers and Red Onions, Spinach, Feta Cheese and Avocado Smear

Gourmet Kettle Chips, Whole Fresh Fruit
Lemon Bars and Blondie Brownies
Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee and Tazo® Teas
\$30

Caesar Salad and Baked Potato Buffet

Fresh Fruit Salad
Freshly Made Soup of the Day
Caesar Salad with Grilled Chicken or Grilled Sirloin Steak
Pesto Penne Salad
Roma Tomato, Basil, and Mozzarella Salad

Build your own Baked Potato Bar with assorted toppings Cheddar Cheese, Sour Cream, Bacon, Chives, Butter

Warm Dinner Rolls and Artisan Breads
Lemons Bars, Blondies & Fudge Brownies
Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee and Tazo® Teas
\$27

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Buffet Lunches (cont.)

Italian Buffet

Crisp Romaine with Croutons, Shredded Parmesan and Caesar Dressing Antipasto Salad

> Traditional Chicken Parmesan Chicken Marsala Tri-color Tortellini with Alfredo Sauce Breaded Eggplant Parmesan Garlic Bread

Chef's Selection of Dessert
Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee and Tazo® Teas
\$33 Add Pizza Bar \$4 additional

Life's a Picnic

Pasta Salad Creamy Mustard Potato Salad Seasonal Melons

Grilled Hamburgers, Bratwurst and Fried Chicken Sliced Cheese Tray of Cheddar, Swiss and American Condiments to include: Assorted Breads, Lettuce, Tomatoes, Onions, Relish, Pickles, Mayonnaise, Mustard and Ketchup Traditional Baked Beans Corn on the Cob

Fruit Cobblers and Freshly Baked Cookies
Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee and Tazo® Teas
\$30

The Better Burger Bar

Caesar Salad
Apple Fennel Cole Slaw
Vegetable Crudités with Onion Dip
Potato Chips

Entrées (Choice of Two)

6 oz Angus Burgers | Turkey Burgers | Grilled Chicken Breast Ciabatta & Sesame Kaiser Rolls

Lettuce, Sliced Red Onion, Tomatoes and Pickles Cheddar, Swiss, American and Pepper Jack Cheeses

Grilled Mushrooms, Grilled Onions & Bacon Condiments include Ketchup, Mustard, and Mayonnaise

Served with Apple Cinnamon Streusel Cobbler
Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee and Tazo® Teas
\$30

All Food & Beverage Prices are subject to 22% Service Charge & applicable sales tax,
Menu items and prices are subject to change without notice
Buffet Fee for groups of less than 25 guests is \$25.00



Buffet Lunches (cont.)

Indiana BBQ Buffet

Chopped Iceberg Lettuce, Bacon, Red Onions,
Diced Tomatoes, Assorted Dressings
Apple Fennel Cole Slaw
Fried Biscuits with Apple Butter
Roasted Red Bliss Potatoes

Green Beans
Southern Style Macaroni and Cheese
Shredded Barbecue Pork with Tangy Barbecue Sauce
Southern Fried Chicken

Warm Fruit Cobblers
Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee and Tazo® Teas
\$30

Southwestern Buffet

Fresh Seasonal Melon Salad
Black Bean, Corn and Tomato Salad with Honey Lime Vinaigrette
Southwestern Garden Salad - Romaine Lettuce with Tomatoes, Red Onion, Bell
Pepper Medley, Cucumbers, Black Olives, Monterey Jack Cheese, Tossed with a
Ranch Salsa and topped with Tortilla Chips

Chicken Fajitas with Flour Tortillas
Shredded Beef with Southwestern Spices
Tomato Cilantro Salsa
Guacamole and Sour Cream
Shredded Lettuce and Cheddar Cheese
Black Olives
Jalapeños
Refried Beans
Spanish Style Rice
Tortilla Chips and Warm Cheese Sauce

Chef's Choice of Desserts
Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee and Tazo® Teas
\$32

All Food & Beverage Prices are subject to 22% Service Charge & applicable sales tax.

Menu items and prices are subject to change without notice.

Buffet Fee for groups of less than 25 guests is \$25.00





All grab and go lunches are served with:

Choice of Sandwich

All sandwiches include lettuce, tomato and pickle
Choice of Tomato/Cucumber or Pasta Salad

Whole Fresh Fruit

Potato Chips

Freshly Baked Cookie
Choice of Bottled Water or Assorted Coca Cola® Products

Salad Options:

Tomato Cucumber Salad
Crumbled Feta Cheese and Lemon Oregano Vinaigrette

or
Garlic Flecked Pasta Salad
Olives, Peppers, Sundried Tomato Vinaigrette

Sandwich Options:

Shaved Roast Beef

Shaved Roast Beef with Boursin Cheese, Caramelized Onions and Peppers with Provolone Cheese Tomato Foccacia Bread

Turkey and Brie

Sliced Turkey and Brie with Cranberry Orange Mayonnaise, Crisp Leaf Lettuce and Tomatoes Whole Wheat Bread

Shaved Ham

Shaved Ham, Cheddar Cheese with Dijonaisse Sauce Herb Ciabatta Roll

Vegetarian Wrap (or Chicken)

Whole Grain Tortilla stuffed with Grilled Bell Peppers, Red Onions, Spinach, Feta Cheese & Avocado Smear \$25

(beverages additional)



Plated Dinners

Choice of Salad

Tossed Garden Salad

Tossed Salad with Chopped Cucumbers and Tomatoes, Julienne Carrots

Classic Caesar Salad

Romaine Lettuce with Freshly Grated Parmesan Cheese & Herb Croutons Classic Caesar Dressing Baby Shrimp \$3
 Jumbo Lump Crab \$4

Upgraded Salad choices City Centre Salad

Mixed Field Greens with Cucumber, Mandarin Orange, Toasted Walnuts, Goat Cheese and White Balsamic Vinaigrette \$3

Iceberg Wedge

Wedge of Iceberg Lettuce with Grape Tomatoes, Bacon and Crumbled Bleu Cheese & Bleu Cheese Dressina \$3

Berry Romaine Salad

Baby Romaine Salad, Caramelized Shallot, Blueberries, Strawberries, Brie, Parmesan, Croutons and Citrus Vinaigrette \$3

Caprese Salad

Tomato, Mozzarella, Watercress, Basil, Red Onion Balsamic Glaze and Olive Oil \$3

Duet Dinner Entrées

Duet of Beef Medallions & Chicken

Slow Roasted Sliced Tenderloin Medallion of Beef and a sautéed Breast of Chicken in a Light Merlot and Mushroom Reduction

\$48

Surf & Turf Duet

5oz Petite Filet Mignon with Bordelaise Sauce Paired with a Trio of Grilled Jumbo Prawns \$52

Duet of Beef Tenderloin and Crab Cakes

Slow Roasted Sliced Tenderloin Medallion of Beef with a Demi Glaze paired with Two Lump Crab Cakes with Pesto Cream & Red Pepper Aioli

\$51

Duet of Beef Tenderloin and Grilled Salmon

Slow Roasted Sliced Tenderloin Medallion of Beef and Grilled Salmon Creamy Dill Sauce

\$50



Sherator Indianapolis CITY CENTRE HOTEL

Served dinners include Salad, one Entrée
Chef's Selection of Fresh Seasonal Vegetables and Starch
Warm Dinner Rolls & Butter, Chef's Choice Dessert
Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee and Tazo® teas

Apple Brandy Pork Loin

Pork Loin in a Brandy Apple Butter Sauce \$38

Spinach Stuffed Breast of Chicken

Tender Breast of Chicken Stuffed with Spinach and Romano Cheese Light Champagne Sauce \$39

Free Range Chicken Provencal

Free Range Chicken Provencal, Shallot, Roasted Tomato in a Garlic Sauce \$38

Chicken Piccata

Breast of Chicken in a Lemon Caper Sauce \$37

Grilled Atlantic Salmon

Salmon with Mango Aioli & Spice Fruit Relish \$39

Filet Mignon

8 oz. Grilled Filet Mignon in a Roasted Shallot Bourbon Sauce Market Price

Pepper Crusted Sirloin

10 oz. Pepper Crusted Sirloin Steak in a Red Merlot Glaze \$40

Roasted Vegetable Ravioli

Roasted Japanese Pumpkin & Spinach Mushroom Raviolis, Olive Oil, Poached Garlic Clove, English Peas, Grilled Asparagus, Shaved Parmesan \$30

<u>Children's Menu</u> (kids Ten and under)

Fresh Fruit Cup as their first course Choice of one entrée and side:

Hot Dog

Chicken Fingers • Cheese Burger •

Macaroni & Cheese • Waffle Fries • Apple Sauce • Crudités

\$16



Salad - (choose Three)

Cajun Shrimp Salad on Iceberg Lettuce
Spinach Salad with Candied Walnuts, Strawberries, Gorgonzola Cheese
with Champagne Vinaigrette
Classic Caesar Salad
Tomato, Red Onion and Cucumber Salad with Creamy Dill Dressing
Fresh Fruit Salad
Tuscana Rotini Pasta Salad with Kalamata Olives

Entrée - (choose Two or Three)

Oven Roasted Stuffed Chicken with Spinach and Romano Cheese
Roasted Pork Loin with Stone Ground Mustard Sauce
Grilled Salmon in a Creamy Dill Sauce
Roasted Beef Sirloin in Parmesan Cream Sauce
Grilled London Broil
Vegetarian: Mixed Grilled Vegetables en Croute
Slow Roasted Prime Rib (Additional \$5)

Vegetable and Starch - (choose Three)

Mixed Long Grain Wild Rice
Roasted New Potatoes
Smashed Redskin Potatoes with Horseradish
Tri-color tortellini with white wine sauce
Penne Pasta with Alfredo sauce
Steamed Asparagus
Zucchini and Yellow Squash Medley
Broccoli & Cauliflower Medley
Freshly Steamed Green Beans

Warm Rolls and Butter

Desserts – (choose Two)

New York Cheesecake
White Chocolate Hazelnut Cake
Fresh Fruit Tarts
Tiramisu
Flourless Chocolate Cake
Lemon Tart
Fresh Berries with Ginger Infused Whipped Cream

Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee and Tazo® Teas

\$45 (Two Entrées) • \$49 (Three Entrées)

All Food & Beverage Prices are subject to 22% Service Charge & applicable sales tax Menu items and prices are subject to change without notice. Buffet Fee for groups of less than 25 guests is \$25.00





Reception Displays and Stations

All stations require a minimum of 50 guests, Stations are priced per person for up to 1 ½ hours

Antipasto Display

Grilled Marinated Vegetables to include Grilled Eggplant, Asparagus, Roasted Peppers, Artichokes, Zucchini, and Italian Cured Meat to Include: Prosciutto, Salami, Pepperoni and Kalamata Olives, Provolone And Mozzarella Cheeses with Artisan Crostini
\$17

Miniature Dessert Display

To Include: Lemon Tarts with Chantilly Crème, Tiramisu,
Fruit Parfaits, Brownies,
Mini Cheese Cakes and an Assortment of Truffles
Starbucks® Coffee, Decaffeinated Coffee and Tazo® Teas
Served with Whipped Cream, Chocolate Shavings and Cinnamon Sticks
\$18

Mashed Potato Bar

Garlic Red Skin Mashed Potatoes with Scallions, Shredded Cheese, Gorgonzola Cheese, Bacon, Sour Cream, Horseradish, Cheese Broccoli and Butter Smashed Sweet Potatoes Cinnamon, Assorted Sugars, Marshmallow Whip \$14

Pasta Station

Bowtie & Fettuccini Pasta with Marinara and Alfredo Sauces Served with Parmesan Cheese Garnishments of Grilled Chicken, Shrimp, and Sausage and a Selection of Chef's choice of Seasonal Fresh Vegetables Toasted Garlic Bread \$18

Asian Stir Fry Station

Chicken Breast, Beef Sirloin or Jumbo Shrimp (choose Two)
Stir-Fried with Assorted Vegetables to include Snow Peas, Broccoli Florets, Carrots, Bell Pepper Medley, Bean Sprouts, Mushrooms and Green Onions served with Steamed
White Rice

\$22

Uniformed Chef required for each Sauté Station \$75



Carving Stations and Displays

All carving stations are served with Silver Dollar Rolls

Inside Round of Beef

Au Jus, Creamy Horseradish, Cabernet Sauvignon Sauce \$285 (Serves 75)

Pepper Crusted Tenderloin of Beef

Bordelaise, Horseradish Sauce, Dijon Mustard \$350 (Serves 25)

Peppercorn Crusted Pork Loin

Cajun Spice Demi-Glace \$200(Serves 50)

Roast Turkey Breast

Cranberry Marmalade, Cajun Mayonnaise \$225 (Serves 40)

Honey Glazed Virginia Baked Ham

Pineapple Chutney, Sweet Mustard Sauce \$200 (Serves 60)

~ Displays ~

Fresh Crudité Display

Herb Dip \$5 per person

Imported and Domestic Cheeses

Gourmet Crackers and French Bread \$7 per person

Baked Brie En Croûte

½ Kilo of Brie wrapped in Puff Pastry and topped with Apples, Brown Sugar, Almonds and served with Baguettes \$95 each (serves 25 guests)

Fresh Fruit Display

Sliced Seasonal Fruit, Melons & Berries with Yogurt Dip \$6 per person

Uniformed chef required for each Carving Station \$75





Stationed, or Butler Passed upon request (50 piece minimum)

\$3 per piece

Tomato Basil Bruschetta
Salami Coronets filled with Cream Cheese and Olives
Mini Chicken Quesadillas served with Salsa and Sour Cream
Miniature Spring Rolls with Plum Sauce
Spanakopita: Phyllo Pastry filled with Spinach & Feta Cheese
Swedish Meatballs
Cucumber Cup with Smoked Salmon Ceviche

\$4 per piece

Sliced Beef Tenderloin Crostini with Horseradish Herb Cheese
Asparagus Wrapped with Italian Prosciutto and Parmigiano
Sesame Chicken Tenders with Ginger Glaze
Vegetarian Samosa with Mango Chutney
Beef Satay with Ginger Glaze
Chicken Satay with Peanut Sauce
Jumbo Shrimp Cocktail on Ice with Lemon Wedges, Cocktail Sauce
Grilled Tequila Lime Shrimp
Smoked Salmon Bruschetta
Snow Crab Claws with Cajun Dipping Sauce
Silver Dollar Finger Sandwiches
(Ham, Turkey, Roast Beef, Mustard, Dijon Mustard, and Mayonnaise)

\$5 per piece

Lamb Chops marinated in Garlic, Olive Oil, Cracked Pepper & Rosemary
Grilled Prawns wrapped with Prosciutto
Asian Coconut Shrimp with Mango Salsa
Scallops Wrapped in Bacon
Seared Wasabi Ahi Tuna Sticks
Mini Crab Cakes with Red Pepper Aioli
Assorted Sushi Rolls (choice of California, Salmon or Tuna)





Sponsored Cocktail Hour Bars include: Call or Premium Liquors, Domestic Imported Beer, House Wines, Assorted Soft Drinks, Bottled Water and Appropriate Mixers and Garnishes.

Domestic Beers ~ Bud, Bud Light, Miller Lite, Coors Light Non-Alcoholic ~ O'Doul's **Imported Beers** ~ Corona & Heineken House Wines ~ BV Century Cellars Cabernet Sauvignon, Chardonnay Glass Mountain Merlot & Beringer White Zinfandel Premium House Wines - Magnolia Grove Chardonnay and Cabernet Cellar 8 Merlot

CALL BRANDS

(priced per person)

Smirnoff, Beefeater, Seagram's 7, Johnny Walker Red, Jim Beam & Cruzan Rum, Sauza Silver

> Name Brand Cocktail Hour (priced per person) 1 Hours \$17

2 Hours \$24 3 Hours \$30

4 Hours \$36

Additional Hours \$ 5

PREMIUM BRANDS

(priced per person)

Absolut, Bombay Sapphire, Crown Royal, Johnny Walker Black, Jack Daniel's, Bacardi, Jose Cuervo

> Premium Brand Cocktail Hour (priced per person)

1 Hours \$19

2 Hours \$27

3 Hours \$34

4 Hours \$40

Additional Hours \$ 6

BEER, WINE & SOFT DRINKS

(priced per person)

1 Hours \$15 2 Hours \$19

3 Hours \$23

4 Hours \$25

Additional Hours \$4

HOSTED CONSUMPTION BAR

(priced per drink)

Premium Brand Cocktails \$ 7 Call Brand Cocktails \$ 6 \$ 5.50 Imported Bottled Beer Domestic Bottled Beer \$ 4.50 House Wine (per glass) \$ 6 Premium Wine (per glass) \$8 House Wine (per bottle) \$26 \$32

Premium House Wine (Btl)

Champagne (per bottle) \$24 \$3

\$ 3

Bottle Water Soft Drinks

Each Bar is subject to a \$75 bartender fee for up to three hours, \$25 per hour thereafter.

CASH BAR (priced per drink) Premium Brand Cocktails \$8 Call Brand Cocktails \$ 7 Imported Bottled Beer \$ 6 Domestic Bottled Beer \$ 5 House Wine (per glass) \$ 6 House Wine (per bottle) \$30 Bottle Water \$ 3 Soft Drinks \$ 3