



CONTINENTAL BREAKFAST

QUICK START CONTINENTAL

Fresh Squeezed Orange Juice | Assorted Chilled Juices
Selection of Individual Fruit Yogurts
Sliced Fresh Fruit and Berries of the Season | Chase Fresh Baked Pastries | Muffins
Sweet Butter and Fruit Preserves
Freshly Brewed Regular and Decaffeinated Coffee Service and Assorted Tea Selections



HARVEST CONTINENTAL

Fresh Squeezed Orange Juice | Assorted Chilled Juices
Selection of Individual Fruit Yogurts and Granola | Sliced Fresh Fruit and Berries of the Season
Chase Fresh Baked Pastries | Muffins | Sweet Butter and Fruit Preserves
Steel Cut Oatmeal | Brown Sugar | Chopped Pecans | Dried Fruits
Whole Grain Breakfast Cereals | Skim | 2% | Whole | Soy Milk
Freshly Brewed Regular and Decaffeinated Coffee Service and Assorted Tea Selections



CHASE CONTINENTAL

Fresh Squeezed Orange Juice | Assorted Chilled Juices
Selection of Individual Greek Yogurts and Granola | Sliced Fresh Fruit and Berries of the Season
Chase Fresh Baked Pastries | Muffins | Signature Cinnamon Rolls | Assorted Bagels
Sweet Butter | Fruit Preserves
Freshly Brewed Regular and Decaffeinated Coffee Service and Assorted Tea Selections
Choice of One Selection (one per person)

English Muffin Sandwich
Canadian Bacon | Egg | Cheese

Breakfast Burrito
*Bacon | Scrambled Egg | Cheese
Potatoes | Peppers*

Croissant Sandwich
Black Forest Ham | Egg | Cheese

**Continental breakfasts are priced to include 90 minutes of service | Buffet Minimum 25 Guests
There will be a \$6 buffet charge per person on Continental buffets under the 25 person minimum**

A service charge of 14.4% of the total food and beverage revenue will be added, which will be provided to wait staff employees, service employees and/or service bartenders. An administrative fee of 9.6% of the total food and beverage revenue and applicable taxes will be added. This administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you. The total of these charges is 24% and is subject to applicable taxes.
Consuming raw or undercooked eggs or meats may increase your risk of food borne illnesses



FARM FRESH BREAKFAST BUFFETS

AMERICAN SUNRISE BREAKFAST

Fresh Squeezed Orange Juice | Assorted Chilled Juices
Selection of Individual Fruit Yogurts & Granola | Sliced Fresh Fruit and Berries of the Season
Chase Fresh Baked Pastries | Muffins | Signature Cinnamon Rolls
Sweet Butter | Fruit Preserves | Cheese Blintzes with Strawberry Compote
Steel Cut Oatmeal | Brown Sugar | Chopped Pecans | Dried Fruits
Applewood Smoked Bacon | Country Sausage Links
Roasted Red Potatoes with Sautéed Peppers & Onions
Fluffy Scrambled Eggs with Chives
Freshly Brewed Regular and Decaffeinated Coffee Service and Assorted Tea Selections



PARK PLAZA BUFFET

Fresh Squeezed Orange Juice | Assorted Chilled Juices
Chase Fresh Baked Pastries | Muffins
Assorted Bagels with Plain & Flavored Cream Cheese
Sweet Butter | Fruit Preserves
Whole Grain Breakfast Cereals with Skim | 2% | Whole Milk
Sliced Fresh Fruit and Berries of the Season
Selection of Individual Fruit Yogurts and Granola
Applewood Smoked Bacon | Country Sausage Links
Roasted Red Potatoes with Sautéed Peppers & Onions
Classic Eggs Benedict w/ Hollandaise Sauce
French Toast with Roasted Apple Chutney
Vermont Maple Syrup | Creamery Butter
Freshly Brewed Regular and Decaffeinated Coffee Service and Assorted Tea Selections

**Breakfast Buffets are priced to include 90 minutes of service | Buffet Minimum 25 Guests
There will be a \$125.00 additional buffet charge on all buffets under the 25 person minimum**

A service charge of 14.4% of the total food and beverage revenue will be added, which will be provided to wait staff employees, service employees and/or service bartenders.
An administrative fee of 9.6% of the total food and beverage revenue and applicable taxes will be added. This administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you. The total of these charges is 24% and is subject to applicable taxes.

Consuming raw or undercooked eggs or meats may increase your risk of food borne illnesses



FARM FRESH BREAKFAST BUFFETS

SANORAN AWAKENING

Fresh Squeezed Orange Juice | Assorted Chilled Juices
Selection of Individual Fruit Yogurts & Granola | Sliced Fresh Fruit and Berries of the Season
Chase Fresh Baked Pastries | Muffins | Sweet Butter | Fruit Preserves
Breakfast Quesadillas | Salsa Roja | Sour Cream | Pico de Gallo
Southwest Roasted Breakfast Potatoes with Sautéed Peppers & Onions
Spanish Chorizo Scrambled Eggs
Huevos Rancheros
Freshly Brewed Regular and Decaffeinated Coffee Service and Assorted Tea Selections



BREAKFAST STATIONS

(Added to Any Breakfast Buffet)

CHASE OMELET AND EGG STATION *

(Designed for a minimum of 25 guests)

Omelets and Eggs Cooked to Order
Baby Spinach | Smoked Bacon | Tomatoes | Mushrooms | Peppers
Cheddar Cheese | Onions | Ham | Jalapenos | Salsa
Fried Eggs | Scrambled Eggs | Egg Whites



FRENCH TOAST AND PANCAKE STATION *

(Designed for a minimum of 25 guests)

French Toast and Pancakes Cooked to Order
Fresh Berries | Pecans | Whipped Cream | Powdered Sugar | Sliced Bananas
Chocolate Chips | Warm Maple Syrup | Whipped Butter

** Chef attendant required per 100 guests at \$150*

**Breakfast Buffets are priced to include 90 minutes of service | Buffet Minimum 25 Guests
There will be a \$125.00 additional buffet charge on all buffets under the 25 person minimum**

A service charge of 14.4% of the total food and beverage revenue will be added, which will be provided to wait staff employees, service employees and/or service bartenders.
An administrative fee of 9.6% of the total food and beverage revenue and applicable taxes will be added. This administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you. The total of these charges is 24% and is subject to applicable taxes.

Consuming raw or undercooked eggs or meats may increase your risk of food borne illnesses



PLATED BREAKFASTS

ALL PLATED BREAKFASTS INCLUDE

Selection of Fresh Fruit Juices
Chase Fresh Baked Pastries | Croissant | Muffins | Sweet Butter | Fruit Preserves
Roasted Red Potatoes with Sautéed Peppers & Onions
Freshly Brewed Regular and Decaffeinated Coffee Service and Assorted Tea Selections

Select One

VANILLA YOGURT PARFAIT

Ripe Seasonal Berries | Granola | Fresh Mint

SLICED FRESH FRUIT OF THE SEASON

Banana Nut Bread

STEEL CUT OATMEAL

Brown Sugar | Fresh Blueberries | Choice of Milk



Select One

FARM FRESH SCRAMBLE

Aged Cheddar | Chives | Applewood Smoked Bacon

HOT OFF THE GRIDDLE

Cinnamon & Maple Brioche French Toast
Vermont Syrup | Applewood Smoked Bacon

BISTRO BREAKFAST BURRITO

Scrambled Eggs | Smoked Bacon | Cheddar Cheese | Potatoes | Peppers
Wrapped in a Flour Tortilla

THE BENEDICT

Toasted English Muffin | Canadian Bacon | Soft Poached Eggs
Drizzled with Classic Hollandaise Sauce | Grilled Asparagus

STEAK AND EGGS

8oz Striploin | Two Eggs Scrambled

A service charge of 14.4% of the total food and beverage revenue will be added, which will be provided to wait staff employees, service employees and/or service bartenders.
An administrative fee of 9.6% of the total food and beverage revenue and applicable taxes will be added. This administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you. The total of these charges is 24% and is subject to applicable taxes.

Consuming raw or undercooked eggs or meats may increase your risk of food borne illnesses



BREAKFAST ENHANCEMENTS

(Designed to add to any Breakfast Selection)

Applewood Smoked Bacon (3 slices per person)
Country Sausage Links (2 per person)
Turkey Sausage (2 per person)

Individual Fruit Yogurts

Assorted Bagels | Whipped Cream Cheese

Seasonal Whole Fresh Fruit

White | Wheat | Sourdough | Rye Toast

Fresh Fruit Kabobs | Honey Yogurt

Chase Fresh Baked Cinnamon Rolls

Hard Boiled Eggs

Scottish Smoked Salmon | Tomatoes | Chive | Dill Cream Cheese | Hard Cooked Egg | Red Onion | Bagels

Assorted Dry Cereals & Granola | Whole | 2% | Non-Fat Milk

Steel Cut Oatmeal | Brown Sugar | Banana | Blueberries

Cheese Blintz | Fresh Berry Compote

Buttermilk Pancakes | Whipped Sweet Butter| Syrup

Vanilla Maple French Toast | Whipped Sweet Butter| Syrup

Buttermilk Biscuit Sandwich | Scrambled Eggs
Sausage | Cheddar Cheese

Breakfast Burrito | Scrambled Eggs | Bacon
Cheddar Cheese | Potatoes | Peppers | Salsa Fresca

Croissant Sandwich | Scrambled Eggs
Black Forest Ham| Cheddar Cheese

Classic Eggs Benedict with Hollandaise Sauce

A service charge of 14.4% of the total food and beverage revenue will be added, which will be provided to wait staff employees, service employees and/or service bartenders. An administrative fee of 9.6% of the total food and beverage revenue and applicable taxes will be added. This administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you. The total of these charges is 24% and is subject to applicable taxes.

Consuming raw or undercooked eggs or meats may increase your risk of food borne illnesses



BRUNCH

CHASE SIGNATURE BRUNCH *(Designed for a minimum of 30 guests)*

Fresh Squeezed Orange Juice | Assorted Chilled Juices
Strawberry and Vanilla Yogurt | Granola | Sliced Fresh Fruit and Berries of the Season
Chase Fresh Baked Pastries | Muffins | Sweet Butter | Fruit Preserves

Tender Field Greens | Assorted Dressings
Caprese Salad | Vine Ripe Tomatoes | Buffalo Mozzarella | Basil Pesto | Balsamic Vinaigrette
Orzo Salad | Olives | Artichoke | Lemon Vinaigrette
Scottish Smoked Salmon | Sliced Red Onions | Capers | Lemon

Fluffy Scrambled Eggs with Chives
Roasted Red Potatoes with Sautéed Peppers & Onions
Applewood Smoked Bacon | Country Sausage Links
Cheese Blintzes | Wild Berry Compote

Chilled Seafood Display
Jumbo Shrimp | Crab Claws | Cocktail Sauce | Tabasco | Lemon

Sautéed Chicken Marsala | Roasted Forest Mushrooms | Fresh Herbs
Roasted Hawaiian Mahi Mahi | Fresh Citrus | Pineapple
Whipped Boursin Mashed Potatoes | Pesto Penne Pasta Carbonara | Seasonal Vegetable

Assorted Petite Cakes | Fruit Tarts | Pastries

Freshly Brewed Regular and Decaffeinated Coffee Service | Assorted Tea Selections
Whole | 2% | Skim Milk

* CARVING STATION ENHANCEMENTS

Herb and Garlic Roasted Prime Rib (serves 30)

Oven Roasted Turkey Breast (serves 25)

Maple & Mustard Bone-In Ham (serves 50)

Slow Roasted Leg of Lamb (serves 25)

*All carving stations are served with silver dollar rolls and complimenting sauces. Carver fee required at \$150 each
Carving stations designed for 90 minutes of service*

There will be a \$200.00 additional buffet charge on Brunch Buffets under the 40 person minimum

A service charge of 14.4% of the total food and beverage revenue will be added, which will be provided to wait staff employees, service employees and/or service bartenders.
An administrative fee of 9.6% of the total food and beverage revenue and applicable taxes will be added. This administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you. The total of these charges is 24% and is subject to applicable taxes.

Consuming raw or undercooked eggs or meats may increase your risk of food borne illnesses

ALL DAY MEETING PLANNER BREAK

Morning Break

(One Hour of Service)

Choice of one Theme Break from Below

Continuous Beverage Station

Freshly Brewed Regular and Decaffeinated Coffee

Assorted Tea Selections

Assorted Soft Drinks | Bottled Water

Afternoon Break

(30 Minutes of Service)

Choice of one Theme Break from Below



THEME BREAKS

MORNING POWER

Power | Granola | Energy Bars

Assorted Nuts | Dried and Fresh Whole Fruits

Seasonal Fruit Kabobs with Honey Yogurt

Vitamin Water | Assorted Bottled Juices

FARMERS MARKET

Fresh Garden Vegetables with Cucumber Dill Dip

Fruit Kabobs with Honey Yogurt Dip

House Made Trail Mix

House Made Vegetable Juice

Blackberry Mint Lemonade

THE BALLPARK

Soft Pretzel Sticks with Spicy Mustard

Cheese Dipping Sauce

Freshly Popped Popcorn | Cotton Candy

Fitz Root Beer | Crackerjacks

CHOCOHOLIC

Chocolate Fudge & Nut Brownies

Chocolate Chip Cookies | Chocolate Crème Brulee

Dark Chocolate Fondue with

Fresh Fruit Kabobs | Rice Krispy Bites

Double Chocolate Cheesecake

Freshly Brewed Regular & Decaffeinated Coffee

Assorted Tea Selections

COFFEE HOUSE

Assorted Italian Biscotti

Chocolate Espresso Beans

Mocha Swirl Coffee Cake

Freshly Brewed Regular and

Decaffeinated Coffee Service

Assorted Tea Selections

Hazelnut | Vanilla | Carmel Syrup

Whipped Cream | Chocolate Shavings

Rock Candy Swizzle Sticks

A service charge of 14.4% of the total food and beverage revenue will be added, which will be provided to wait staff employees, service employees and/or service bartenders. An administrative fee of 9.6% of the total food and beverage revenue and applicable taxes will be added. This administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you. The total of these charges is 24% and is subject to applicable taxes.

Consuming raw or undercooked eggs or meats may increase your risk of food borne illnesses

THEME BREAKS

SANTÉ REFRESH

Raspberry Oatmeal Bars
Dried Fruits & Nuts
Sliced and Whole Fresh Fruit and Berries
Crudités of Raw Vegetables with Hummus Dip
Three Berry | Mango Smoothies
Cucumber Agua Fresca



ST. LOUIS FAVORITES

Billy Goat Chips | Fitz Root Beer
Goey Butter Cake | Bavarian Pretzel Sticks
Ted Drewes Frozen Custard



POP GOES THE CORN

Freshly Popped Buttered Popcorn
From Our Popcorn Cart with a Variety of Seasonings
Cheddar Cheese and Caramel Popcorn
Assorted Soft Drinks & Bottled Water



THE CANDY SHOP

Candy Jar Selections such as M&M's | Starburst | Lollipops
PEZ Dispensers | Twizzlers | Gummies | Rice Crispy Treats
Assorted Soft Drinks



WINTER WARM UP

Three Flavors of House Made Hot Chocolate
Marshmallows | Chocolate Shavings | Whipped Cream | Assorted Biscotti
Warm Chocolate Chip Cookies
Freshly Brewed Regular and Decaffeinated Coffee
Assorted Tea Selections
(hot chocolate based on 12oz per person)

Break selections are priced to include 30 minutes of service

A service charge of 14.4% of the total food and beverage revenue will be added, which will be provided to wait staff employees, service employees and/or service bartenders.
An administrative fee of 9.6% of the total food and beverage revenue and applicable taxes will be added. This administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you. The total of these charges is 24% and is subject to applicable taxes.

Consuming raw or undercooked eggs or meats may increase your risk of food borne illnesses

BREAK ENHANCEMENTS

BAKE SHOP

Bagels with Cream Cheese

Freshly Baked Muffins
Assorted Seasonal Flavors

Breakfast Pastries
*Croissant | Fruit Danish
Assorted Breakfast Breads*

Freshly Baked Jumbo Cookies
*Chocolate Chip | Oatmeal Raisin
Peanut Butter | Sugar
Double Chocolate*

Dessert Bars
*Chocolate Fudge Nut Brownies
Lemon Bars | Goopy Butter
Cake
Raspberry Streusel*

Double Chocolate or
Pistachio White Chocolate
Biscotti

Cupcakes
(minimum 1 dozen per flavor)

SNACKS

Sliced Seasonal Fruit & Berries
(serves 20)

Seasonal Fresh Whole Fruit

Fresh Fruit Kabobs with Honey
Yogurt Dip

Candy Bars
Granola | Energy Bars
Individual Bags of Chips
Trail Mix | Pretzels

Ted Drewes Frozen Custard
Gourmet Ice Cream Bars

Gourmet Mixed Nuts

Billy Goat Potato Chips

Imported and Domestic Cheese
Crackers | Sliced Baguette
(serves 20)

Bavarian Pretzel Sticks
Mustard Dip

BEVERAGES

Freshly Brewed Regular and
Decaffeinated Coffee

Selection of Gourmet |
Herbal Hot Teas

Freshly Brewed Iced Tea
Lemonade | Fruit Punch

Go Green Water
Infused Water Station Selection
of Citrus | Cucumber Mint
Berry Basil

Orange | Grapefruit | Cranberry
Apple | Tomato Juice

Bottled Water
Regular | Diet Soft Drinks

Republic of Tea Iced Tea

Sparkling Water

Sports | Energy Drinks

Perishable Items Can Not be Charged Based on Consumption – Please Specify Quantities When Ordering

A service charge of 14.4% of the total food and beverage revenue will be added, which will be provided to wait staff employees, service employees and/or service bartenders. An administrative fee of 9.6% of the total food and beverage revenue and applicable taxes will be added. This administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you. The total of these charges is 24% and is subject to applicable taxes.

Consuming raw or undercooked eggs or meats may increase your risk of food borne illnesses



THREE COURSE PLATED LUNCH

*All Entrée Selections Include Choice of Soup or Salad | Dessert | Freshly Baked Rolls and Butter
Regular and Decaffeinated Coffee | Hot Tea and Iced Tea*

SOUP SELECTIONS

SMOKED GOUDA AND CHICKEN

Applewood Bacon | Scallion | French Baguette

CORN AND CRAB CHOWDER

Roasted Red Pepper | Chive

FRENCH ONION SOUP

Gruyere Crouton | Minced Chive

ROASTED TOMATO BISQUE

Mini Grilled Cheese

LOADED BAKED POTATO SOUP

Smoked Bacon | Chive | Sour Cream

CLASSIC MINISTRONE

Roasted Vegetables | Orzo Pasta | San Marzano Tomatoes



SALAD SELECTIONS

CHASE PARK PLAZA

Tender Petite Greens | Belgium Endive | Strawberry | Mandarin Orange | Pistachio & Bleu Cheese Fritter
Shallot and Creamy Red Wine Vinaigrette

PETITE FIELD GREEN

Roasted Roma Tomatoes | Herbed Goat Cheese Crostini | Pickled Shallot

HEART OF ROMAINE & GALA APPLE SALAD

Shaved Celery | Grapes | Pumpernickel Croutons | Crushed Hazelnuts | Creamy Cider Dressing

BUTTER LEAF

Crisp Asparagus | Truffled Wild Mushroom | Grape Tomato | Chive | Aged Balsamic

VINE-RIPENED TOMATO CAPRESE

Red and Yellow Tomatoes | Fresh Mozzarella Cheese | Olive Crostini | Basil | Aged Balsamic

A service charge of 14.4% of the total food and beverage revenue will be added, which will be provided to wait staff employees, service employees and/or service bartenders.
An administrative fee of 9.6% of the total food and beverage revenue and applicable taxes will be added. This administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you. The total of these charges is 24% and is subject to applicable taxes.

Consuming raw or undercooked eggs or meats may increase your risk of food borne illnesses

THREE COURSE PLATED LUNCH

ENTREE SELECTIONS

BEEF AND PORK

GRILLED PORK TENDERLOIN

Mascarpone Polenta | Glazed Petite Squash | Carrot Puree | Roasted Mushroom Jus

BRAISED BEEF SHORT RIB

Roasted Corn Cakes | Manchego Cheese | Pumpkin Seed Gremolata | Seasonal Vegetable

MARINATED & GRILLED FLAT IRON STEAK

Smoked Cheddar Potato Gratian | Petite Vegetable | Cognac Demi-Glace



SEAFOOD

SESAME SEARED MAHI MAHI

Corn & Lobster Succatash | Roasted Red Peppper | Bliss Potato

OVEN ROASTED NEW ZEALAND SEABASS

Almond Crust | Whipped Yukon Potato | Roasted Root Vegetables | Saffron Burre Blanc

CITRUS MUSTARD GLAZED SALMON

Haricot Vert | Roasted Grape Tomatoes | Dill Red Potatoes | Orange Emulsion

JUMBO SAUTÉED SHRIMP

Herb Tagliatelle Pasta | Broccolini | Sun Dried Tomatoes | Kalamata Olives | Basil Pesto



POULTRY

ROASTED CHICKEN BREAST

Whipped Sweet Potato | Brussel Sprout | Oven Dried Tomato | Bourbon Glaze

CHICKEN MARSALA

Roasted Crimini Mushroom | Lemon Herb Risotto | Crisp Asparagus | Marsala Jus

BACON WRAPPED BREAST OF CHICKEN

Shallot Chicken Jus | Sweet Corn and Chive Risoto | Market Vegetable

A service charge of 14.4% of the total food and beverage revenue will be added, which will be provided to wait staff employees, service employees and/or service bartenders.
An administrative fee of 9.6% of the total food and beverage revenue and applicable taxes will be added. This administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you. The total of these charges is 24% and is subject to applicable taxes.

Consuming raw or undercooked eggs or meats may increase your risk of food borne illnesses

THREE COURSE PLATED LUNCH

VEGETARIAN

BUTTERNUT SQUASH RAVIOLI

Julienne of Vegetables | Goat Cheese Cream | Wilted Spinach | Crispy Sage

ROASTED VEGETABLE TIMBALE

Sauce Romesco | Aged Balsamic | Basil



DESSERT SELECTIONS

CHOCOLATE HAZELNUT MOUSSE

Hazelnut Dacquoise | Mango Puree | Praline Feuilletine

WHITE CHOCOLATE CHEESECAKE

Lemon | Strawberry Compote | Toasted Meringue

BLUEBERRY CLAFOUTI

Vanilla Sauce | Simmered Peach | Lemon Chantilly Cream

CHOCOLATE RASPBERRY TART

Brulee Meringue | Vanilla Anglaise

LEMON CHARLOTTE

Cardamom Whipped Cream | Mandarin Orange

KEY LIME TART

Marshmallow Meringue | Raspberry | White Chocolate | Anglaise

GERMAN CHOCOLATE CAKE

Chocolate Pudding | Pecan Croquant

CINNAMON APPLE STRUDEL

Almond Toffee | Caramel Sauce

CHOCOLATE DOME

Raspberry Preserves | Chocolate Sauce | Feuilletine | Fresh Raspberry

A service charge of 14.4% of the total food and beverage revenue will be added, which will be provided to wait staff employees, service employees and/or service bartenders. An administrative fee of 9.6% of the total food and beverage revenue and applicable taxes will be added. This administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you. The total of these charges is 24% and is subject to applicable taxes.

Consuming raw or undercooked eggs or meats may increase your risk of food borne illnesses



TWO COURSE PLATED LUNCH

*All Entrée Selections Include Choice of Soup or Salad and Entree | Freshly Baked Rolls and Butter
Regular and Decaffeinated Coffee | Tea and Iced Tea*

SOUP SELECTIONS

SMOKED GOUDA AND CHICKEN

Applewood Bacon | Scallion | French Baguette

MINISTRONE

Roasted Vegetables | Orzo Pasta

FRENCH ONION SOUP

Gruyere Crouton | Minced Chive

ROASTED TOMATO BISQUE

Roasted Mediterranean Vegetables

LOADED BAKED POTATO

Smoked Bacon | Chive | Sour Cream

SALAD SELECTIONS

CLASSIC CAESAR

Shaved Parmigiano | Garlic Crouton | White Anchovy

PETITE FIELD GREEN

Port Poached Pear | Gorgonzola Croquette | Pistachio | Red Wine Vincotto

WEDGE

Baby Iceberg | Candied Bacon | Red Onion | Blistered Tomatoes | Aged White Cheddar | Green Goddess Dressing

BUTTER LEAF

Crisp Asparagus | Truffled Wild Mushroom | Grape Tomato | Aged Balsamic | Chive

ENTREE SELECTIONS

SLICED SIRLOIN SANDWICH

Caramelized Onion | Horseradish Cream
Alpine Swiss | French Baguette

GRILLED CHICKEN CAPRESE

Basil Pesto | Fresh Mozzarella
Vine Ripe Tomato | Ciabatta

PECAN WOOD SMOKED BLT

Vine Ripe Tomatoes | Butter Lettuce
Avocado Mayonnaise | Toasted Sourdough

BLACK FOREST HAM

Munster Cheese | Honey Mustard
Butter Leaf | Fresh Baked Pretzel Roll

OVEN ROASTED TURKEY

Aged White Cheddar | Smoked Bacon
Vine Ripe Tomato | Ciabatta

CHASE COBB SALAD

Grilled Herb Chicken | Smoked Bacon | Hard Cooked Egg
Grape Tomatoes | Bleu Cheese | Avocado Ranch

SEARED AHI TUNA SALAD

Sesame Seed | Shaved Carrot | Green Onion
Spiced Almonds | Crispy Wonton
Soy Ginger Dressing

SOUTHWEST STEAK SALAD

Grilled Flat Iron Steak | Roasted Corn Salsa Fresca
Tortilla Strips | Cilantro Lime Vinaigrette

All sandwiches served with Kettle Chips

A service charge of 14.4% of the total food and beverage revenue will be added, which will be provided to wait staff employees, service employees and/or service bartenders. An administrative fee of 9.6% of the total food and beverage revenue and applicable taxes will be added. This administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you. The total of these charges is 24% and is subject to applicable taxes.

Consuming raw or undercooked eggs or meats may increase your risk of food borne illnesses



THEME LUNCH BUFFETS

(Theme Lunch Buffets Designed for a Minimum of 25 Guests)

EXPRESS DELI

Organic Baby Field Lettuces | Local Vegetables | Selection of House Vinaigrettes
Red Bliss Potato Salad | Smoked Bacon Bits
Marinated Mediterranean Artichoke Salad
Penne Pasta with Crumbled Feta | Cucumber | Kalamata Olives

Selection of Deli Meats and Cheeses | Including:

Black Forest Ham | Roasted Angus Beef | Geneoa Salami | Oven Roasted Turkey
Alpine Swiss | Sharp Cheddar | Local Pepper Jack | Dill Havarti
Lettuce | Tomato | Onions | Pickles | Mayo | Mustard
Selection of Sliced Deli Breads and Rolls

Fresh Baked Chase Cookies & Brownies

Freshly Brewed Regular and Decaffeinated Coffee Service and Assorted Tea Selections



IT'S A WRAP

Chef's Soup Creation of the Day
Chopped Fruit of the Season

Classic Caesar Salad

Crisp Romaine Hearts | Seasoned Croutons | Parmesan Cheese | Creamy Caesar Dressing

Cobb Salad

Diced Tomato | Crumbled Bacon | Bleu Cheese | Grilled Chicken | Garbanzo Beans
Balsamic and Honey Mustard Dressing

Wraps

Vegetarian Wraps with Portobello Mushroom | Marinated Grilled Vegetables | Red Pepper Hummus
Turkey Tortilla Wrap with Cheddar Cheese | Tomatoes | Crisp Romaine Lettuce | Cranberry Spread
Roast Beef Wrap with Roasted Peppers | Pepper Jack Cheese | Tender Baby Greens | Horseradish Aioli

Lemon Poppy Seed Cake with Strawberry Compote | Pecan Blondies | Freshly Baked Chase Cookies
Freshly Brewed Regular and Decaffeinated Coffee Service and Assorted Tea Selections

**Theme luncheon buffet selections are priced to include 90 minutes of service.
There will be a \$125.00 buffet charge on all buffets under the 25 person minimum**

A service charge of 14.4% of the total food and beverage revenue will be added, which will be provided to wait staff employees, service employees and/or service bartenders.
An administrative fee of 9.6% of the total food and beverage revenue and applicable taxes will be added. This administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you. The total of these charges is 24% and is subject to applicable taxes.

Consuming raw or undercooked eggs or meats may increase your risk of food borne illnesses



THEME LUNCH BUFFETS

(Theme Lunch Buffets Designed for a Minimum of 25 Guests)

THE ALL AMERICAN

Select One:

Italian Minestrone

Roasted Tomato Basil Bisque

Smoked Gouda and Chicken

Mediterranean Muffuletta Macaroni Salad

Red Bliss Potato and Green Bean Salad

Local Field Green Salad | Selection of Dressings

Iceberg Wedge

Bleu Cheese Crumbles | Blistered Tomatoes | Chopped Bacon | Creamy Bleu Cheese Dressing | Minced Chives

Assorted Gourmet Sandwiches

Hot Italian Panini - Capicola | Salami | Black Forest Ham | Roasted Red Peppers

Provolone | Wild Arugula | Basil Pesto Aioli

Ruben - Corned Beef | Sauerkraut | Swiss | 1000 Island

Roast Beef Sirloin with Creamy Horseradish | Brie | Baguette

Grilled Mediterranean Vegetable and Red Pepper Hummus Wrap

Lemon Bars | Double Fudge Nut Brownies | Goopy Butter Cake

Freshly Baked Chase Cookies

Freshly Brewed Regular and Decaffeinated Coffee Service and Assorted Tea Selections



SOUTHERN COMFORT

Chicken, Seafood and Andouille Sausage Gumbo

Baby Spinach with Candied Pecans | Crumbled Bleu Cheese | Bacon and Mustard Dressing

Red Bliss Potato Salad | Smoked Bacon | Scallion

Carrot Slaw | Salt | Pepper | Vinegar

Southern Fried Chicken

Smoked Pulled Pork Sliders

Blackened Gulf Shrimp | Cheddar Cheese Grits

Creamed Corn Casserole

Sweet Buttered Corn Bread | Buttermilk Biscuits | Whipped Maple Butter

Old Fashion Apple Pie | Chocolate Bourbon Pecan Pie | Southern Bread Pudding

Freshly Brewed Regular and Decaffeinated Coffee Service and Assorted Tea Selections

Theme luncheon buffet selections are priced to include 90 minutes of service.

There will be a \$125.00 buffet charge on all buffets under the 25 person minimum

A service charge of 14.4% of the total food and beverage revenue will be added, which will be provided to wait staff employees, service employees and/or service bartenders. An administrative fee of 9.6% of the total food and beverage revenue and applicable taxes will be added. This administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you. The total of these charges is 24% and is subject to applicable taxes.

Consuming raw or undercooked eggs or meats may increase your risk of food borne illnesses



THEME LUNCH BUFFETS

(Theme Lunch Buffets Designed for a Minimum of 25 Guests)

SOUTH OF THE BORDER

Chicken Pasole

Roasted Chicken | Hominy | Toasted Cumin

Field Greens

Cotija Cheese | Diced Tomatoes | Red Onion | Cucumber | Creamy Poblano Dressing
Southwest Chop Salad

Shaved Romaine with Jicama | Corn | Black Bean | Jack Cheese | Cilantro Lime Vinaigrette

Grilled Steak Fajitas

Soft Flour Tortillas | Shredded Lettuce | Tomatoes | Sour Cream | Guacamole | Shredded Cheese
Roasted Chicken Enchiladas Casserole

Spanish Rice | Ranchero Beans with Queso Fresco

House Made Jalapeno Corn Bread | Prickly Pear Butter

Dulce de Leche Cheesecake, Warm Cinnamon Bunuelos

Freshly Brewed Regular and Decaffeinated Coffee Service and Assorted Tea Selections



NOW THAT'S ITALIAN

Zuppa Minestrone

Caprese Salad

Vine Ripe Tomatoes | Fresh Mozzarella | Basil Pesto

Mediterranean Penne Pasta Salad

Cucumber | Feta | Kalamata Olive | Red Wine Vinaigrette

Grilled Chicken Panini

Wild Arugula | Aged Provolone | Red Onion | Roasted Red Pepper Aioli

Four Cheese Tortellini

Italian Sausage | Chili Flake | Parmesan | San Marzano Tomatoes

Gourmet Pizzas

Select Two:

Roasted Peppers | Caramelized Onion | Fresh Mozzarella | Wild Arugula

Italian Sausage | Pepperoni | Roma Tomato

Quattro Formaggio | Mozzarella | Fontina | Parmigiano | Provolone

Margherita | Fresh Mozzarella | Roma Tomato | Basil

Tiramisu | Chocolate Dipped Cannoli | Amaretto Cheesecake

Freshly Brewed Regular and Decaffeinated Coffee Service and Assorted Tea Selections

Theme luncheon buffet selections are priced to include 90 minutes of service.

There will be a \$125.00 buffet charge on all buffets under the 25 person minimum

A service charge of 14.4% of the total food and beverage revenue will be added, which will be provided to wait staff employees, service employees and/or service bartenders.
An administrative fee of 9.6% of the total food and beverage revenue and applicable taxes will be added. This administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you. The total of these charges is 24% and is subject to applicable taxes.

Consuming raw or undercooked eggs or meats may increase your risk of food borne illnesses

CUSTOM LUNCH BUFFET

(Designed for a Minimum of 25 Guests)

SOUPS

(Select One)

Roasted Tomato Bisque
Chicken Pasole
Vegetarian Minestrone
New England Clam Chowder

Corn and Potato Chowder
Smoked Gouda and Chicken
Roasted Butternut Squash Soup
Roasted Beef and Barley Soup



SALADS

(Select Three)

Caesar Salad | Traditional Garnishes
Mixed Field Greens | Shaved Vegetables | Vinaigrette Dressing
Iceberg Wedge | Bleu Cheese | Tomatoes | Chopped Bacon | Creamy Bleu Cheese Dressing
Baby Spinach | Candied Pecans | Crumbled Bleu Cheese | Bacon and Mustard Dressing
Mediterranean Penne Pasta Salad | Cucumber | Feta | Kalamata Olive | Red Wine Vinaigrette
Red Bliss Potato Salad | Smoked Bacon | Scallion
Caprese Salad | Vine Ripe Tomatoes | Fresh Mozzarella | Basil Pesto
Marinated Artichoke and Heart of Palm Salad
Classic Waldorf Salad | Apples | Grapes | Walnuts
Creamy Coleslaw



ENTRÉE SELECTIONS

(Select Three)

Seared Mahi Mahi | Orange Glaze
Roasted Salmon | Roasted Tomato Fondue
Almond Crusted Chicken | Lemon Caper Butter
Grilled BBQ Chicken Breast
Ancho Pork Tenderloin | Pumpkin Seed Gremolata

Slow Roasted Pork Loin | Roasted Shallot Au Jus
Marinated Flank Steak | Roasted Mushroom Jus
Braised Beef Brisket | House Made BBQ Sauce
Wild Mushroom Ravioli | Goat Cheese | Spinach
Tortellini Carbonara | Bacon | Parmesan | Peas

**Custom Lunch Buffets are priced to include 90 minutes of service.
There will be a \$125.00 buffet charge on all buffets under the 25 person minimum**

A service charge of 14.4% of the total food and beverage revenue will be added, which will be provided to wait staff employees, service employees and/or service bartenders.
An administrative fee of 9.6% of the total food and beverage revenue and applicable taxes will be added. This administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you. The total of these charges is 24% and is subject to applicable taxes.

Consuming raw or undercooked eggs or meats may increase your risk of food borne illnesses

CUSTOM LUNCH BUFFET

(Designed for a Minimum of 25 Guests)

STARCHES

(Select One)

Roasted Garlic Whipped Potatoes
Herb Roasted Red Potatoes
Roasted Sweet Potatoes
Wild Mushroom Risotto
Cassoulet of White Beans and Ham
Creamy Polenta with Aged White Cheddar



VEGETABLES

(Select One)

Butter Glazed Seasonal Vegetable Medley
Oven Roasted Root Vegetables
Creamed Corn Casserole
Stir Fried Vegetables



DESSERTS

(Select Three)

Chocolate Bread Pudding
Italian Tiramisu
Grand Mariner Chocolate Mousse
Chef's Seasonal Entremet Cake
Chase Fresh Baked Cookie Assortment
Fresh Fruit Tarts
Miniature Seasonal Cheesecake
Seasonal Warm Cobbler
Chocolate Trifle

Freshly Brewed Regular and Decaffeinated Coffee and Assorted Tea Selections

**Custom Lunch Buffets are priced to include 90 minutes of service.
There will be a \$125.00 buffet charge on all buffets under the 25**

A service charge of 14.4% of the total food and beverage revenue will be added, which will be provided to wait staff employees, service employees and/or service bartenders.
An administrative fee of 9.6% of the total food and beverage revenue and applicable taxes will be added. This administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you. The total of these charges is 24% and is subject to applicable taxes.

Consuming raw or undercooked eggs or meats may increase your risk of food borne illnesses



GRAB N' GO BOXED LUNCHES

*All Grab N' Go Selections Include Sandwich | Side Salad | Fresh Fruit | Snack | Dessert
The Same Item from Each Selection Will be Included in all Boxed Lunches*

Additional Sandwich Selections are Available for a Surcharge of \$2 per person for each additional selection.

SANDWICHES

ROASTED TURKEY

Oven Roasted Turkey | Smoked Bacon | Lettuce
Tomato | Swiss Cheese | Whole Wheat Roll

CHICKEN CAPRESE

Grilled Chicken | Basil Pesto | Fresh Mozzarella
Sliced Tomato | Ciabatta

GRILLED CHICKEN WRAP

Romaine lettuce | Grilled Chicken Breast
Shaved Parmigiano | Creamy Caesar Dressing
Herb Tortilla

THE CHASE PARK PLAZA

Slow Roasted Beef | Caramelized Onions
Horseradish | Havarti | Baguette

THE ITALIANO

Salami | Capicola | Mortadella | Provolone
Roasted Red Pepper | Olive Tapenade | Ciabatta

THE GARDEN VEGGIE WRAP

Portobello Mushroom | Roasted Squash | Asparagus
Red Pepper Hummus | Spinach Tortilla

SIDE SALADS

Penne Pasta with Feta | Cucumber | Tomatoes | Kalamata Olives | EVOO
Creamy Poppy Seed Coleslaw
Artichoke and Roasted Vegetable Salad
Red Skin Potato Salad with Dill

FRESH FRUIT

Red Delicious Apple | Granny Smith Apple | Navel Orange | Banana

SNACK

Granola Bar | Billy Goat Chips | White Cheddar Popcorn | Pretzels | Trail Mix | Salted Peanuts

DESSERT

Chase Jumbo Chocolate Chip Cookie | Lemon Bar | Double Chocolate Nut Brownie
Goey Butter Cake | Rice Crispy Square

BOXED LUNCH ENHANCEMENTS

Candy Bar
Power Bar
Individual Fruit Yogurt
Regular of Diet Soft Drink

Bottled Water
Sport or Energy Drink
Republic of Tea Iced Tea

A service charge of 14.4% of the total food and beverage revenue will be added, which will be provided to wait staff employees, service employees and/or service bartenders.
An administrative fee of 9.6% of the total food and beverage revenue and applicable taxes will be added. This administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you. The total of these charges is 24% and is subject to applicable taxes.

Consuming raw or undercooked eggs or meats may increase your risk of food borne illnesses

RECEPTION SELECTIONS

(Hors D'oeuvres priced per piece | ordered in increments of 25 pieces)

COLD SELECTIONS

Sesame Crusted Ahi Tuna
Wasabi Caviar | French Bread

Shrimp with Mango
Cream Cheese | Snow Pea | Baguette

Smoked Salmon
Dill Cream Cheese | Caper | Pumpnickel

American Caviar
Blini | Chive | Crème Fraiche

Peppered Beef Tenderloin
Horseradish Cream | Red Pimento | Potato Pancake

Salami Cornet
Cream Cheese | Queen Olive | French Baguette

Jerked Chicken
Papaya Salsa | Multi-Grain Baguette

Cilingini Mozzarella
Sundried Tomato | Ciabatta Round

Herbed Goat Cheese
Roasted Red Tomato | Black Olive | Mini Toast

Maytag Blue Cheese Croquettes
Red Grape | Toasted Pistachio

Antipasti Spiedini
Kalamata Olive | Red Pepper | Mozzarella Cheese

Herb Marinated Atlantic Salmon
Grape Tomato | Cucumber | Brown Bread

French Brie Cone
Red Wine Syrup | Toasted Walnut Crumb

Artichoke Bruschetta Cone
Parmesan | Roma Tomato | Basil

HOT SELECTIONS

Bacon Wrapped Scallop
Smoky Bacon | Plump Scallop

Wonton Shrimp
Sriracha Aioli

Lump Crab Cake
Cajon Tartar Sauce

Lobster Risotto Fritter
Toasted Panko | Old Bay | Chive

Herb Rubbed Lamb Chop
Romesco Aioli

Beef Wellington
Tenderloin | Wild Mushroom | Flakey Pastry

Chicken Quesadilla Cone
Smoked Chicken | Jack Cheese | Cilantro

Artichoke Beignet
Crisp Artichoke Hearth | Boursin Cheese

Brie En Crouete
Raspberry Preserves | Flakey Pastry

Fig and Mascarpone
Calimyrna Fig | Whipped Mascarpone | Phyllo

Stuffed Mushroom
Whipped Boursin Cheese | Panko

Toasted Sausage Ravioli
Pomodoro Sauce

Shrimp & Pork Pot Sticker
Sweet Chili Dipping Sauce

Spinach and Feta Spanakopita

Teriyaki Sesame Meatballs

Vegetable Spring Rolls
Sweet & Sour Dipping Sauce

A service charge of 14.4% of the total food and beverage revenue will be added, which will be provided to wait staff employees, service employees and/or service bartenders. An administrative fee of 9.6% of the total food and beverage revenue and applicable taxes will be added. This administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you. The total of these charges is 24% and is subject to applicable taxes.

Consuming raw or undercooked eggs or meats may increase your risk of food borne illnesses

RECEPTION SELECTIONS

Chef's Artisan Selection of Imported and Domestic Cheeses Display
To Include: Brie | Goat Cheese | Bleu Cheese | Aged Cheddar | Gouda
Served with Dried Fruits | Nuts | English Crackers | Sliced Baguette

Sliced Seasonal Fresh Fruits and Berries of the Season
Local Honey Yogurt Dip

Fresh Local Farm Vegetables
Sundried Tomato Pesto | Roasted Poblano Ranch Dip

Cured Italian Meats
Fresh Mozzarella | Grilled and Marinated Vegetables
House Made Pickles | Olive Bread | Aged Balsamic | EVOO

Scottish Smoked Salmon
Toasted Pumpernickel | Traditional Garnitures



RAW BAR

Fresh Seafood Displayed on Ice

(Priced per piece | all items served with lemons | Tabasco | Horseradish and Bloody Mary Cocktail Sauce)

Oysters on the Half Shell

Jumbo Shrimp

Cracked Snow Crab Claws



HANDMADE SUSHI

Assorted Maki and Nigiri

Soy Sauce | Pickled Ginger | Wasabi

(3 pieces per person)

A service charge of 14.4% of the total food and beverage revenue will be added, which will be provided to wait staff employees, service employees and/or service bartenders.
An administrative fee of 9.6% of the total food and beverage revenue and applicable taxes will be added. This administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you. The total of these charges is 24% and is subject to applicable taxes.

Consuming raw or undercooked eggs or meats may increase your risk of food borne illnesses

RECEPTION SELECTIONS

(Shooters priced per piece)

SHOOTERS

Baja Shrimp Ceviche | Stolichnaya Bloody Mary

Golden Tomato Gazpacho | Crabmeat | EVOO

Chilled Avocado Bisque | Chipotle Shrimp Skewer

Ahi Tuna Poke | Sweet Chili Soy | Edamame Pesto | Wonton

Curried Chicken Salad | Flat Bread Crisp



CHIPS AND DIPS

Toasted Pita | Root Vegetable Chips | Kettle Potato Chips | Tri-Colored Tortilla

Red Pepper Hummus | Guacamame | Roasted Shallot | Spinach and Artichoke



OLIVE BAR

Presented in Mason Jars

Kalamata | Black and Green Cerignola | Marinated Mediterranean | Roasted Pepper Stuffed Queen

Black Olive Tapenade | Balsamic Marinated Cipollini Onions

EVOO | Roasted Garlic and Herbs | Sliced Olive Bread



BAKED BRIE

Warm Brie Wrapped in Flakey Puff Pastry

Raspberry Preserves | Toasted Almond | Sliced Baguette

Reception Displays are priced to include 60 minutes of service.

A service charge of 14.4% of the total food and beverage revenue will be added, which will be provided to wait staff employees, service employees and/or service bartenders.
An administrative fee of 9.6% of the total food and beverage revenue and applicable taxes will be added. This administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you. The total of these charges is 24% and is subject to applicable taxes.

Consuming raw or undercooked eggs or meats may increase your risk of food borne illnesses

RECEPTION SELECTIONS

POTATO BAR

Yukon Gold Whipped Potatoes | Roasted Sweet Potatoes | Mini Bakers
Sour Cream | Smoked Bacon | Green Onion | Butter | Shredded Cheddar | American Caviar
Cheddar Cheese Sauce | Roasted Garlic | Truffle Oil | Bleu Cheese | Brown Sugar



QUESADILLA FIESTA

Grilled Chicken and Pepper Jack Cheese
&
Three Cheese Shrimp and Roasted Corn Pico de Gallo
Tri-Colored Tortilla Chips | Chunky Guacamole | Fire Roasted Salsa | Sour Cream



SLIDERS

Pulled Pork | Slaw | STL BBQ Sauce | Pretzel Bun
Crab Cake | Cajon Remoulade | Roasted Corn
Sirloin Filet | Caramelized Onions | Cheddar Cheese | Wild Arugula



MAC N' ALL THAT CHEESE BAR

(Pre-Select Two)

Shrimp ~ English Peas | Caramelized Onion | Gorgonzola
Short Ribs ~ Wild Mushroom | Truffle | White Cheddar
Grilled Chicken ~ Caramelized Onion | Winter Squash | Smoked Provolone
Ozark Wild Mushroom ~ Oven Dried Tomatoes | White Cheddar | Sweet Corn

Reception Displays are priced to include 60 minutes of service.

A service charge of 14.4% of the total food and beverage revenue will be added, which will be provided to wait staff employees, service employees and/or service bartenders.
An administrative fee of 9.6% of the total food and beverage revenue and applicable taxes will be added. This administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you. The total of these charges is 24% and is subject to applicable taxes.

Consuming raw or undercooked eggs or meats may increase your risk of food borne illnesses

RECEPTION SELECTIONS

ACTION STATIONS

GOURMET GRILLED CHEESE *

Selection of Artisan Breads | Farmstead Cheese's

Caramelized Onion | Smoked Bacon | Vine Ripe Tomatoes | Black Forest Ham | Roasted Mushroom
Wild Arugula



STEAKHOUSE **

(All Proteins are seared to order and served with sliced baguette, silver dollar rolls and complimenting sauces)

Sirloin Steak | Wild Mushroom Jus

Ancho Rubbed Flat Iron | Roasted Corn Salsa

Teriyaki Marinated Beef Yakitori's | Sweet Chili Sauce



TUSCAN PASTA *

(All pastas are served with garlic herb breadsticks)

Choice of Two Pastas:

Mushroom Ravioli | Cheese Tortellini | Penne | Farfalle | Linguini

Choice of Two Sauces:

Pesto | Creamy Alfredo | Tomato Basil | Vodka Tomato Cream

Accompaniments:

Italian Sausage | Grilled Chicken | Asparagus | Mushrooms | Roasted Garlic

Sun Dried Tomatoes | Spinach | Olives | Parmesan

** Chef attendant required per 100 guests at \$150 each*

*** Two Chef attendants required per 100 guests at \$150 each*

Action Stations are priced to include 90 minutes of service.

A service charge of 14.4% of the total food and beverage revenue will be added, which will be provided to wait staff employees, service employees and/or service bartenders. An administrative fee of 9.6% of the total food and beverage revenue and applicable taxes will be added. This administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you. The total of these charges is 24% and is subject to applicable taxes.

Consuming raw or undercooked eggs or meats may increase your risk of food borne illnesses

RECEPTION SELECTIONS

CARVING STATIONS

(All stations are served with silver dollar rolls. Carver fee required per 100 guests at \$150 each)

GRILLED BEEF TENDERLOIN (serves 15)



HERB AND GARLIC ROASTED PRIME RIB (serves 30)
Creamy Horseradish | Garlic Au Jus



MAPLE & MUSTARD BONE-IN HAM (serves 50)
Dijon Volute



HONEY MUSTARD CRUSTED RACK OF LAMB
(serves 56 chops per order)
Apricot Mint Chutney | Roasting Jus



OVEN ROASTED TURKEY BREAST (serves 25)
Turkey Gravy | Cranberry Orange Chutney



SLOW ROASTED LEG OF LAMB (serves 25)
Dried Cherry Demi-Glace



WHOLE ROASTED SUCKLING PIG (serves 50)
Roasted Shallot Jus

HAWAIIAN BAR-B-QUE GLAZED PORK LOIN (serves 30)
Pineapple Hoisin Glaze

Carving Stations are priced to include 90 minutes of service.

A service charge of 14.4% of the total food and beverage revenue will be added, which will be provided to wait staff employees, service employees and/or service bartenders.
An administrative fee of 9.6% of the total food and beverage revenue and applicable taxes will be added. This administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you. The total of these charges is 24% and is subject to applicable taxes.

Consuming raw or undercooked eggs or meats may increase your risk of food borne illnesses

RECEPTION SELECTIONS

DESSERT STATIONS

LOLLIPOPS

Chocolate Strawberries | Rice Crispy Treats | Double Fudge Nut Brownies

Fruit Gummies | S'mores | Chocolate Dipped Oreos

(based on 3 pieces per person)



FLAMBÉ CLASSICS *

(Choice of one)

Bananas Fosters | Flambéed Bananas | Spiced Rum | Brown Sugar | Vanilla Ice Cream

Flambé of Fresh Fruit Served in Crepes | Vanilla Ice Cream

Cherries Jubilee | Dark Cherries | Kirsch Brandy | Sugar | Cherry Syrup | Vanilla Ice Cream



CANDY SHOP

Candy Jar Selections:

M&M's | Chocolate Ice Cubes | Lollipops

PEZ Dispensers | Twizzlers | Starbursts

Rice Crispy Treats

Assorted Soft Drinks

CHOCOLATE BAR

Chocolate Dipped Strawberries

Hand Made Chocolate Truffles

Chocolate Mousse | Chocolate Pot de Crème

Chase Signature Chocolate Toffee

Chocolate Cookies | Chocolate Whoopi Pies

(based on 3 pieces per person)

** Chef attendant required per 100 guests at \$150*



THREE COURSE PLATED DINNER SUGGESTIONS

*All Entrée Selections include Choice of Soup or Salad | Dessert | Freshly Baked Rolls and Butter
Regular and Decaffeinated Coffee | Hot Tea | Iced Tea*

SOUP SUGGESTIONS

BISTRO FRENCH ONION | Gruyere Crouton | Minced Chive

OZARK MUSHROOM EN CROUTE

CHILLED CORN & POBLANO | Crabmeat | Cilantro

LOBSTER BISQUE | Crème Fraiche | Chive

ROASTED BUTTERNUT SQUASH | Brown Butter | Sage

SMOKED GOUDA & CHICKEN | Bacon | Scallion



SALAD SUGGESTIONS

CHASE PARK PLAZA

Tender Petite Greens | Belgium Endive | Strawberry | Mandarin Orange | Toasted Pistachio and Bleu Cheese
Fritter | Shallot and Creamy Red Wine Vinaigrette

LOCAL TENDER FIELD GREENS

Gorgonzola | Pickled Red Onion | Roasted Roma Tomatoes | Aged Sherry Vinaigrette

BOSTON AND ENDIVE SALAD

Brie Fondue | Crisp Asparagus | Grape Tomatoes | Chive | Rosemary and Sun-Dried Tomato Vinaigrette

POACHED PEAR SALAD

Young Spinach and Curly Frisée | Shaved Fennel | Pistachio-Crusted Goat Cheese
Dried Cranberry Vinaigrette

SOUTHWEST CAESAR SALAD

Avocado Puree | Roasted Corn | Manchego Cheese | Crispy Tortilla Strips | Chipotle Dressing

VINE RIPE RED AND YELLOW TOMATOES

Fresh Mozzarella | Cucumber Bundled Greens | Herb Crostini | Aged Balsamic

HEART OF ROMAINE AND GALA APPLE SALAD

Shaved Celery | Grapes | Pumernickel Croutons | Crushed Hazelnuts | Creamy Cider Dressing

A service charge of 14.4% of the total food and beverage revenue will be added, which will be provided to wait staff employees, service employees and/or service bartenders.
An administrative fee of 9.6% of the total food and beverage revenue and applicable taxes will be added. This administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you. The total of these charges is 24% and is subject to applicable taxes.

Consuming raw or undercooked eggs or meats may increase your risk of food borne illnesses



APPETIZER SUGGESTIONS

(Available as an optional fourth course for a supplemental charge of \$12 per person)

JUMBO LUMP CRAB CAKE

Charred Corn Relish | Old Bay Aioli | Petite Greens

SESAME CRUSTED AHI TUNA

Crushed Edamame | Sweet Chili Soy | House Made Pickles | Baby Greens

JUMBO SHRIMP COCKTAIL

Bloody Mary Cocktail Sauce | Curly Frisee | Basil Aioli

BEEF CARPACCIO

Truffled Quail Egg | Lemon | Petite Greens | Toasted Crostini | Mustard Aioli

DUCK CONFIT RISOTTO

Parmigiano | Dried Cherry | Fine Herbs

OVEN ROASTED TOMATO TART

Local Goat Cheese | Wild Arugula | Aged Balsamic



INTERMEZZO SUGGESTIONS

(Available as an optional course for a supplemental charge of \$5 per person)

BLACKBERRY AND TAWNY PORT

CHAMBORD BLACK RASPBERRY

CHAMPAGNE AND ORANGE

RUBY RED GRAPEFRUIT

LIMONCELLO

A service charge of 14.4% of the total food and beverage revenue will be added, which will be provided to wait staff employees, service employees and/or service bartenders. An administrative fee of 9.6% of the total food and beverage revenue and applicable taxes will be added. This administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you. The total of these charges is 24% and is subject to applicable taxes.

Consuming raw or undercooked eggs or meats may increase your risk of food borne illnesses



ENTREE SUGGESTIONS

OVEN ROASTED BREAST OF CHICKEN

Beluga Lentil Ragout | Roasted Carrot | Bourbon Chicken Jus

SEARED CHICKEN BREAST

Wild Mushroom and Herb Risotto | Trumpet Mushrooms | Petite Carrots | Caramelized Onion Jus

CHICKEN ROULADE

Stuffed with Spinach and Gruyere | Farmhouse Cheddar Polenta Cakes | Wilted Spinach Forest Mushroom Volute



HERB MARINATED NEW ZEALAND SEA BASS

Caramelized Baby Bok Choy | Petite Carrot | Coconut Rice | Lemon Grass Butter

BLACKENED ATLANTIC SALMON

Crawfish & Andouille Risotto | Grilled Zucchini | Dijon Honey Glaze



BERKSHIRE PORK CHOP

Ozark Mushroom Risotto | Roasted Brussel Sprouts | Smokey Bacon | Caramelized Onion and Balsamic Jus

BARBERA BRAISED BEEF SHORT RIB

Italian Polenta | Fontina | Wilted Spinach | Pancetta Leek Ragout

GRILLED TENDERLOIN OF BEEF

Wrapped in Applewood Bacon
Potato & Corn Cake | Haricot Vert | Roasted Tomato | Oyster Mushroom Glaze

HERB-ROASTED BEEF TENDERLOIN

Yukon and Sweet Potato Gratin | Crisp Asparagus | Slow Roasted Shallot | Red Wine Jus

COLORADO RACK OF LAMB

Saffron English Pea Risotto | Petite Carrot | Black Trumpet Mushrooms | Tarragon Lamb Jus

A service charge of 14.4% of the total food and beverage revenue will be added, which will be provided to wait staff employees, service employees and/or service bartenders. An administrative fee of 9.6% of the total food and beverage revenue and applicable taxes will be added. This administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you. The total of these charges is 24% and is subject to applicable taxes.

Consuming raw or undercooked eggs or meats may increase your risk of food borne illnesses



PLATED DINNER

VEGETARIAN SUGGESTIONS

GRILLED VEGETABLE STRUDEL

Herb Risotto | Carrot | Lemon Herb Emulsion

HAND MADE MEDITERRANEAN CANNELLONI

Baby Spinach | Mushrooms | Artichoke and Ricotta | Roasted Tomato Cream | Baby Vegetables

STUFFED PORTOBELLO MUSHROOMS

Soft Polenta | Grilled Zucchini | Sun Dried Tomato | Aged Balsamic

DUET PLATES

(Select Two Entrees Selections and Sauces | One Side Accompaniment)

All Duets Served with Chef's Selections of Seasonal Vegetable

BEEF AND PORK

Pan Roasted Beef Tenderloin
Braised Short Rib of Beef
Roasted Pork Tenderloin

POULTRY

Seared Breast of Chicken
Spinach and Gruyere
Stuffed Chicken
Maple Leaf Farms Duck Breast

SEAFOOD

Glazed Atlantic Salmon
New Zealand Sea Bass
Georges Bank Sea Scallops
Grilled Jumbo Prawns
Poached Lobster

SAUCES FOR MEAT

Bordelaise
Trumpet Mushroom Demi Glaze
Barbera Braising Jus
Panchetta Leek Ragout
Cabernet-Thyme Jus
Béarnaise

SAUCES FOR POULTRY

Herb Dijon Chicken Jus
Bourbon Chicken Volute
Boursin Cream
Sundried Tomato Cream
Marsala Jus

SAUCES FOR SEAFOOD

Garlic Lemon Butter
Citrus Herb Burre Blanc
Sicilian Peperonata
Aged Balsamic Gastrique
Lobster Chive Beurre Blanc

ACCOMPANIMENTS

Roasted Garlic Whipped Potatoes
Mashed Sweet Potato
Loaded Smashed Yukon Potatoes
Bleu Cheese Bread Pudding
Herb Roasted Red Potatoes
Cheddar Cheese Polenta

Pommes Dauphinoise
Boursin Au Gratin Potatoes
Yukon and Sweet Potato Gratin
Sweet Corn and Chive Risotto
Parmigiano and Herb Risotto

A service charge of 14.4% of the total food and beverage revenue will be added, which will be provided to wait staff employees, service employees and/or service bartenders. An administrative fee of 9.6% of the total food and beverage revenue and applicable taxes will be added. This administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you. The total of these charges is 24% and is subject to applicable taxes.

Consuming raw or undercooked eggs or meats may increase your risk of food borne illnesses



PLATED DINNER

DESSERT SUGGESTIONS

ROASTED PEACH SHORTCAKE

Honey Thyme Biscuit | Roasted Peaches | Chantilly

STRAWBERRY CHEESECAKE ENTREMET

Chocolate | Strawberry Meringue | Fresh Berries

CONTEMPORARY RED VELVET

Cream Cheese Mousse | Red Velvet Cake | Toasted Pecans | Cocoa Crumble

S'MORES

Graham Cracker Crunch | Chocolate Pavé | Brûléed Marshmallow | Chocolate Sauce

HAZELNUT DACQUOISE

Hazelnut Meringue Cake | Praline Mousse | Fudge Ganache | Candied Hazelnuts

CHOCOLATE POT DE CRÈME

Almond Toffee | Raspberry

LEMON CHARLOTTE

Cardamom Whipped Cream | Mandarin Orange

GERMAN CHOCOLATE CAKE

Chocolate Pudding | Pecan Croquant

A service charge of 14.4% of the total food and beverage revenue will be added, which will be provided to wait staff employees, service employees and/or service bartenders. An administrative fee of 9.6% of the total food and beverage revenue and applicable taxes will be added. This administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you. The total of these charges is 24% and is subject to applicable taxes.

Consuming raw or undercooked eggs or meats may increase your risk of food borne illnesses



THEMED DINNER BUFFETS

(Designed for a Minimum of 30 Guests)

SOUTHERN BAR-B-QUE

Andouille Sausage and Seafood Gumbo

Oysters on the Half Shell

Lemons | Tabasco | Creole Cocktail Sauce

Crisp Green Bean & Roasted Mushroom Salad | Scallion | Spanish Sherry Vinaigrette

Southern Fried Chicken Salad

Crispy Chicken | Iceberg Lettuce | Red Onions | Smoked Bacon | Vine-Ripened Tomatoes

Cornbread Croutons | Peppery Garlic Ranch Dressing

Slow-Roasted Cajun Pork Loin

Fresh Fruit Chutney

Blackened Red Fish

Tabasco Butter | Roasted Potatoes

Slow Braised Beef Brisket | Grilled Peach BBQ

Grilled Corn on the Cobb

Mac N' Cheese Au Gratin

White Chocolate Sweet Potato Tart

Banana Chocolate Bread Pudding | Rum Caramel Sauce

Red Velvet Cake

Freshly Brewed Regular and Decaffeinated Coffee Service | Assorted Tea Selections

Theme Dinner buffet selections are priced to include 90 minutes of service.

There will be a \$200.00 buffet charge on all buffets under the 30 person minimum

A service charge of 14.4% of the total food and beverage revenue will be added, which will be provided to wait staff employees, service employees and/or service bartenders.

An administrative fee of 9.6% of the total food and beverage revenue and applicable taxes will be added. This administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you. The total of these charges is 24% and is subject to applicable taxes.

Consuming raw or undercooked eggs or meats may increase your risk of food borne illnesses



THEMED DINNER BUFFETS

(Designed for a Minimum of 30 Guests)

ROYAL HAWAIIAN

Fresh Coconut and Taro Root Soup
Toasted Macadamia Nuts | Green Cardamom

Poached Laughing Bird Shrimp | Avocado | Papaya Salad

Somen Noodle Salad | Sesame Soy | Tofu

Yellow Fin Tuna Poke

Grilled Mahi Mahi
Coconut Milk | Mango | Ginger Chutney

Charred Chicken Breast
Peppered Grapefruit | Maui Pineapple Glaze

Roasted Kalua Pork

Steamed Jasmine Rice | Sautéed Baby Bok Choy
Tahitian Ginger

Baked Sweet Potatoes with Spiced Macadamia Nuts

Kona Coffee Mousse | Macadamia | Toasted Coconut
Macadamia Nut and Caramelized Banana Cake
Pineapple Island Cake

Freshly Brewed Regular and Decaffeinated Coffee Service | Assorted Tea Selections

Theme Dinner buffet selections are priced to include 90 minutes of service.
There will be a \$200.00 buffet charge on all buffets under the 30 person minimum

A service charge of 14.4% of the total food and beverage revenue will be added, which will be provided to wait staff employees, service employees and/or service bartenders.
An administrative fee of 9.6% of the total food and beverage revenue and applicable taxes will be added. This administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you. The total of these charges is 24% and is subject to applicable taxes.

Consuming raw or undercooked eggs or meats may increase your risk of food borne illnesses



THEMED DINNER BUFFETS

(Designed for a Minimum of 30 Guests)

MEDITERRANEAN SPICE MARKET

Lentil Soup with Moroccan Spices | Flatbread Croutons

Mesclun Greens | Crumbled Feta Cheese | Red Onions | Tomato-Olive Vinaigrette
Tabbouleh Salad | Tomatoes | Parsley | Mint | Lemon Juice | EVOO
Crisp Vegetables | Hummus | Roasted Eggplant Baba Ghanoush

Marinated Olives | Balsamic Cippolini Onions
Artisan Selection of Domestic and International Cheeses
Grilled Pita Wedges | Lavash Crackers

Grilled Shrimp and Vegetable Shish Kabobs
Yogurt-Garlic Marinade | Cherry Tomatoes | Sweet Onions | Peppers

Baked Moussaka of Beef
Grilled Zucchini | Eggplant | Parmesan Cheese | Nutmeg Sauce

Tangine-Baked Chicken Breast
Green Olive-Citrus Couscous

Baklava with Toasted Walnuts
Orange Spiced Cheesecake | Phyllo | Blackberry
Chocolate Cardamom Spice Cake

Freshly Brewed Regular and Decaffeinated Coffee Service | Assorted Tea Selections

Theme Dinner buffet selections are priced to include 90 minutes of service.
There will be a \$200.00 buffet charge on all buffets under the 30 person minimum

A service charge of 14.4% of the total food and beverage revenue will be added, which will be provided to wait staff employees, service employees and/or service bartenders.
An administrative fee of 9.6% of the total food and beverage revenue and applicable taxes will be added. This administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you. The total of these charges is 24% and is subject to applicable taxes.

Consuming raw or undercooked eggs or meats may increase your risk of food borne illnesses



THEMED DINNER BUFFETS

(Designed for a Minimum of 30 Guests)

CUCINA ITALIA

Minestrone Tradizionale
Orzo | Garden Vegetables

Roma Tomato and Baby Fresh Mozzarella Caprese Salad | Basil | Balsamic
Olive and Rotini Pasta Salad | Grilled Artichokes | Peppers
Caesar Salad | Traditional Condiments

Antipasti
Marinated Olives | Pickled Pepperoncini
Roasted Peppers | Onions | Herb-Marinated Vegetables

Thin-Sliced Volpe Capicola | Salami | Prosciutto
Selection of Italian Farmhouse Cheese | Mostarda
Grilled Ciabatta | Herb Focaccia

Rosemary Baked Chicken
Balsamic Braised Cippolini Onions

Eggplant Parmesan Gratinato al Forno
Slow-Roasted Roma Tomatoes | Baked Mozzarella | Prosciutto

Penne Pasta Carbonara
Mediterranean Rock Shrimp | Creamy Pancetta Sauce | Garlic | Onions | Sweet Peas | Shaved Parmesan

Italian Hazelnut Cheese Cake
Chocolate Dipped Pistachio Biscotti
Espresso Tiramisu

Freshly Brewed Regular and Decaffeinated Coffee Service | Assorted Tea Selections

Theme Dinner buffet selections are priced to include 90 minutes of service.
There will be a \$200.00 buffet charge on all buffets under the 30 person minimum

A service charge of 14.4% of the total food and beverage revenue will be added, which will be provided to wait staff employees, service employees and/or service bartenders.
An administrative fee of 9.6% of the total food and beverage revenue and applicable taxes will be added. This administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you. The total of these charges is 24% and is subject to applicable taxes.

Consuming raw or undercooked eggs or meats may increase your risk of food borne illnesses



BEVERAGE SERVICES

The Chase Park Plaza Hotel is pleased to offer a fine selection of spirits, wines, and non-alcoholic beverages

Call Brands

Smirnoff
 Bacardi
 Beefeater
 Dewar's White Label
 Jim Beam
 Seagram's 7
 Sauza Tequila

Premium Brands

Absolut
 Bacardi 8
 Bombay
 Chivas Regal
 Maker's Mark
 Jack Daniel's
 Jose Cuervo

Luxury Brands

Kettle One
 Bacardi Select
 Bombay Sapphire
 Macallan 10
 Basil Hayden's
 Jack Daniel's 10
 Jose Cuervo

At the host's discretion, bars may be extended by the hour.

Call Brands

Additional hour

Premium Brands

Additional hour

Luxury Brands

Additional hour

Consumption Bar

Charges are billed to the event host based on drinks consumption.

Call Brand Spirits
 Premium Brand Spirits
 Luxury Brand Spirits
 Cordials and Cognacs
 House Champagne
 House Wine

Domestic Beer
 Specialty/Imported Beers
 Bottled Water
 Soft Drinks
 Juices

Cash Bar

Call Brand Spirits
 Premium Brand Spirits
 Luxury Brand Spirits
 Cordials and Cognacs
 House Champagne
 House Wine

Domestic Beer
 Specialty/Imported Beers
 Bottled Water
 Soft Drinks
 Juices

A service charge of 14.4% of the total food and beverage revenue will be added, which will be provided to wait staff employees, service employees and/or service bartenders. An administrative fee of 9.6% of the total food and beverage revenue and applicable taxes will be added. This administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you. The total of these charges is 24% and is subject to applicable taxes.

Consuming raw or undercooked eggs or meats may increase your risk of food borne illnesses