

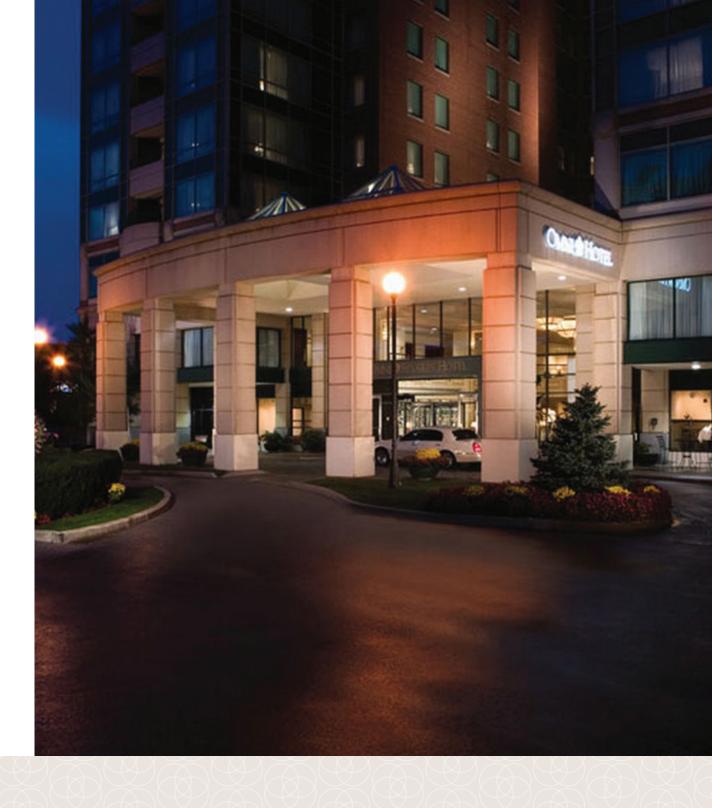
THE OMNI SEVERIN HOTEL

### 2015 BANQUET & EVENT MENUS

The four-diamond Omni Severin Hotel is located in the heart of downtown Indianapolis and is connected to Circle Centre Mall and the Convention Center. This luxury Indianapolis hotel is the city's most convenient and prestigous address for business and pleasure.

From the moment you walk into the lobby, our staff will make you feel right at home. Retreat to the comforts of your private guest room accommodations, enjoy a fine meal at the critically-acclaimed Severin Bar and Grille or explore one of the many attractions Indianapolis has to offer.

40 West Jackson Place Indianapolis, Indiana 46225 Phone: (317) 634-6664 omnihotels.com





### **Break Packages**



All Day Break Packages \$38

Morning

(One hour service for food items)

Chilled Orange and Grapefruit Juices

Sliced Seasonal Fruit

Individual Fruit Yogurt and Granola Bars

Assorted Breakfast Pastries

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas and Assorted Soft Drinks

Mid Morning Refresh - Beverages Only

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas and Assorted Soft Drinks

Afternoon

(One hour service for food items)

Choose Two Cold and One Hot Item

Whole Fresh Fruit

Assorted Freshly Baked Cookies

Assorted Individual Bags of Dry Snacks

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas and Assorted Soft Drinks - Refreshed

Warm Pretzels with Spicy Mustard

Freshly Popped Popcorn

Flatbread Pizzas



**Creative Coffee Breaks** 

Minimum 20 people



Sundaes & Floats \$14

Chocolate & Vanilla Premium Ice Cream

Toppings to Include: Cherries, Chopped Nuts, M&M's, Toasted Coconut, Chocolate Sauce, Root Beer

Assorted Soft Drinks and Bottled Water



Chocolate Extravaganza \$28

Chocolate Chunk Cookies

White Chocolate Macadamia Nut Cookies

Housemade Fudge Brownies

Dark & White Chocolate Dipped Pretzel Rods

Chocolate Fondue with Seasonal Fresh Fruit to include: Pineapple, Strawberries, and Cantaloupe Kabobs

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas, Bottled Water and Bottled Frappuccino



**Creative Coffee Breaks** 

Minimum 20 people



Indy Sports Break \$25

Giant Warm Pretzels with Spicy Mustard

Assorted Flatbread Pizza

Cracker Jacks

Housemade Sea Salt Potato Chips

Freshly Popped Popcorn

Assorted Soft Drinks and Bottled Water



The Energizer \$21

Red Bull Energy Drink

Energy Bars

Housemade Trail Mix

Bananas, Apples and Oranges

Fresh Crudites with Dip

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas and Assorted Soft Drinks Health Food Break \$18

Fruit Kabobs

Granola Bars

Mixed Fruit Parfait

Whole Fresh Fruit

Mineral Waters, Assorted Fruit and Vegetable Juices Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Tea and Bottled Water

Build Your Own Trail Mix \$21

Peanuts, Cashews and Almonds

Dried Apricots, Bananas, Raisins, Cranberries, M&M's® and Pretzel Sticks

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas, Assorted Soft Drinks, and Bottled Water



#### Á La Carte Breaks





### Bakery

Assorted Pastries, Croissants and Muffins \$54 per dozen

Assorted Freshly Baked Fruit and Nut Breads \$20 per loaf

Chocolate Chunk, Honey Nut Oatmeal, Macadamia Nut and Peanut Butter Cookies \$54 per dozen

Double Fudge Chocolate Brownies \$54 per dozen

Selection of Bagels with Cream Cheese \$54 per dozen

#### Snacks

Sliced Fresh Seasonal Fruit and Berries, Yogurt Dip \$8 per person

Individual Fruit Yogurt \$6 each

Granola Bars \$5 each

Assorted Ice Cream Bars \$6 each

Dry Snacks \$3 per bag

Large Soft Pretzels with Mustard \$48 per dozen

Premium Mixed Nuts \$36 per pound

Potato Chips with Dip \$4 per person

Tortilla Chips with Salsa \$4 per person

Seasonal Whole Fruit \$2.75 per piece



#### Á La Carte Breaks



### Beverages

Freshly Brewed Coffee, Decaffeinated Coffee & Tea \$80 per Gallon

Individual Assorted Juices \$5 Each

Lemonade, Iced Tea, and Tropical Fruit Punch \$74 per Gallon

Assorted Diet and Regular Soft Drinks \$5 Each

Ice Mountain Bottled Water \$5 Each

Acqua Panna Bottled Water \$6 Each

Pellegrino Sparkling Water \$6 Each

Assorted Teas \$80 per gallon

Red Bull (Regular & Sugar Free) \$6 Each

Juice \$74 per gallon



#### Continental Breakfast

Continental Breakfast will be replenished for one hour.

After one hour, replenishment items may be purchased at our current refreshment prices.



#### Continental Breakfast Bar \$26

Selection of Freshly Chilled Juices

Seasonal Sliced Fruit Display

Oatmeal with Brown Sugar, Raisins, Toasted Almonds and 2% Milk

Individual Cereals served with 2%, Skim and Soy Milk

Assorted Muffins, Croissants, Bagels and Breakfast Pastries

Flavored Cream Cheese. Butter and Fruit Preserves

Freshly Brewed Coffee, Decaffeinated Coffee, Tea and Milk



Selection of Freshly Chilled Juices

Seasonal Sliced Fruit, Fresh Berries and Whole Fruit

Assorted Individual Yogurt

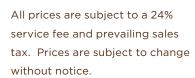
Oatmeal with Brown Sugar, Raisins, Toasted Almonds and 2% Milk

Selection of Dry Cereals, Nut and Grain Mueslix with 2%, Skim and Soy Milk

Assorted Fruit and Nut Bread, Muffins with Butter and Fruit Preserves

Bagels with Flavored Cream Cheese

Freshly Brewed Coffee, Decaffeinated Coffee, Tea and Milk





### **Breakfast Additions**



Southern Style Biscuits and Sausage Gravy \$6 per person

Sliced Fruit Breads \$20 per loaf

Breakfast Sandwich with Choice of English Muffin or Croissant with Egg, Ham & Cheese or Egg & Cheese \$7 each Selection of Dry Cereals and Granola Served with Raisins, Brown Sugar and a Selection of Milks & Soy Milk Available \$6 per person

Scrambled Eggs \$5 per person

Granola Bars \$5 each

Applewood Smoked Bacon or Country Sausage \$5 per person Assorted Individual Fruit Yogurt \$6 each

Whole Fresh Fruit \$2.75 per person



#### **Breakfast Buffets**

Breakfast Buffets include Freshly Brewed Coffee, Decaffeinated Coffee, Tea and Milk.





Minimum 30 people.

Maximum 1 hour time. For groups of less than 30 guests, please consult with your Conference Planner.

All prices are subject to a 24% service fee and prevailing sales tax. Prices are subject to change without notice.

#### Omni Deluxe Breakfast Buffet \$34

Selection of Chilled Juices

Sliced Seasonal Fruit

Individual Yogurt

Assorted Dry Cereals and Granola with Dried Fruits and Berries

Assorted Fruit Breads

Assorted Danish Pastries, Freshly Baked Muffins and Bagels

Butter, Fruit Preserves and Cream Cheese

Scrambled Eggs

Breakfast Potatoes with Seasonal Fresh Herbs

#### Choice of One of the Following:

Buttermilk or Blueberry Pancakes with Warm Maple Syrup

Vanilla Infused French Toast with Warm Maple Syrup

Choice of Two of the Following:

Applewood Smoked Bacon

Country Ham Steak

Country Sausage Links

#### Enhancements:

Omelet Station Add \$12 per person

Omelet Stations require an attendant at \$150 per every 50 guests

Waffle Station Add \$10 per person

Waffle Stations require an attendant at \$150 per every 50 guests



#### Served Breakfasts

Served Breakfasts include: Fresh Fruit Cup, Assorted Breakfast Pastries, Freshly Squeezed Orange or Grapefruit Juice, Freshly Brewed Coffee, Decaffeinated Coffee, Tea and Milk.



Scrambled Eggs with Chives \$26

Applewood Smoked Bacon or Sausage Links and Breakfast Potatoes with Seasonal Herbs

Poached Eggs Benedict with Canadian Bacon on English Muffins topped with Hollandaise Sauce \$28 Breakfast Potatoes with Seasonal Herbs



Vanilla Infused French Toast with Maple Syrup \$25 Applewood Smoked Bacon or Sausage Links



#### Brunch

Buffets include Freshly Brewed Coffee, Decaffeinated Coffee, Tea and Milk.



Buffets are at a maximum one hour time. Additional time will be accessed a per person per hour extension fee.

All prices are subject to a 24% service fee and prevailing sales tax. Prices are subject to change without notice.

Severin Brunch \$42

(Minimum 30 people)

Choice of Three Chilled Juices

Sliced Seasonal Fruit and Berries

Scrambled Eggs

Applewood Smoked Bacon and Sausage Links

Antipasto Platter to include Imported and Domestic Meats, Cheeses, Vegetable Crudités and Relishes

Bowtie Pasta Salad with Bay Shrimp and Fresh Dill

Roasted Red Skin Potatoes

Chef's Selection of Fresh Vegetables

Freshly Baked Rolls

Assorted Freshly Baked Danish Pastry, Muffins and Bagels

Butter, Fruit Preserves and Cream Cheese

Assorted Cakes, Tortes and French Pastries

Freshly Brewed Medium Blend Shade Grown Coffee, Decaffeinated Coffee, Tea and Milk Choice of One of the Following:

Carved Sirloin, Turkey Breast or Black Oak Ham with Honey Mustard Glaze

Enhancements:

Omelet Station Add \$12 per person

Omelet Stations require an attendant at \$150 per every 50 guests

Waffle Station Add \$10 per person

Waffle Stations require an attendant at \$150 per every 50 guests

Shrimp Display \$12 per person or \$225 per 50 pieces

Butler Served Mimosa \$10 per person



Hot International Lunch Buffets Minimum 30 people

Buffets include Freshly Brewed Coffee, Decaffeinated Coffee, Tea and Milk.



Buffets are at a maximum one hour time. Additional time will be accessed a per person per hour extension fee.

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Mediterranean \$44

Minestrone Soup

Mixed Field Green Salad with Antipasto Garnish and Balsamic Vinaigrette

Balsamic Glazed Sliced Vine-Ripe Tomatoes with Fresh Mozzarella

Penne Pasta with Artichokes, Red Onion, Black Olives and Feta Cheese

Herb, Marinated Chicken Breast with Gorgonzola Sauce, Baby Spinach and Roasted Mushrooms

Cavatappi with Roasted Garlic Marinara, Italian Sausage and Parmesan Cheese

Ratatouille with Herbs, Rice Pilaf

Toasted Garlic and Herb Breadsticks

Cannoli and Tiramisu

Country French \$44

French Onion Soup

Wild Arugula, Cherry Tomato, Golden Raisins, Chardonnay Vinaigrette

Bowtie Pasta with Poached Salmon, Ripe Olives, Tomato and Red Wine Vinaigrette

Oven Roasted Sirloin with Forest Mushrooms in Bordelaise Sauce

Roasted Chicken Crusted with Goat Cheese, Spinach and

Artichoke Hearts with an Herb Cream Sauce

Herb Roasted New Potatoes, Chef's Selection of Fresh Vegetables

French Baguettes

Chocolate Raspberry Torte, Mini Chocolate Eclairs and Lemon Tart

\*For groups of less than 30 guests, please consult with your Conference Planner.



Hot International Lunch Buffets Minimum 30 people

Buffets include Freshly Brewed Coffee, Decaffeinated Coffee, Tea and Milk.



Southwestern \$44

Spicy Chicken Tortilla Soup

Fresh Greens with Ranch and Sun-Dried Tomato Vinaigrette Dressing

Fresh Fruit Salad with Agave Yogurt Sauce

Grilled Chicken Breast with Black Beans, Corn Relish and Ancho Chili Sauce

Grilled Flank Steak with Sautéed Peppers and Onions

Refried Beans with Monterey Jack Queso, Spanish Style Rice, Corn Bread, and Flour Tortillas

Tri Color Tortilla Chips with Pico de Gallo and Guacamole

Dark Chocolate Mousse, Fruit Flan

All American \$44

Roasted Chicken & Dumpling Soup

Fresh Greens with Assorted Dressings

Southern Style Cole Slaw

Assorted Vegetable Crudités with Ranch Dip

Sliced Sirloin with Natural Gravy

Roasted Chicken Breast with Cornbread, Pecans, and Fresh Sage with Dried Cranberry Relish

Garlic and Herb Red Skin Potatoes, Chef's Selection of Fresh Vegetables

Freshly Baked Rolls and Butter

Apple Crisp, Carrot Cake



Buffets are at a maximum one hour time. Additional time will be accessed a per person per hour extension fee.

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\*For groups of less than 30 guests, please consult with your Conference Planner.



#### **Served Hot Luncheons**

Hot Luncheon Entrees include: Rolls with Butter, Chef's Fresh Vegetables, Client's Choice of Dessert, Freshly Brewed Coffee, Decaffeinated Coffee. Assorted Teas and Milk.



### Grilled Salmon Filet \$40

with Citrus-Crab Relish and Basmati Rice

Bibb Lettuce, Baby Lola Rosa, Strawberries, Oranges and Walnuts with Raspberry Vinaigrette

### Spiced-Rubbed Roasted Sirloin \$43

with a Red Wine Bordelaise Sauce and Roasted Garlic Mashed Potatoes

Mixed Field Greens with English Cucumber, Radish, Vine-Ripe Tomato and Slivered Almonds with Balsamic Vinaigrette



#### Stuffed Chicken Breast \$36

with Goat Cheese, Baby Spinach and Artichoke Hearts with Sun-Dried Tomato Sauce and Basmati Rice

Sliced Vine-Ripe Tomato, Fresh Buffalo Mozzarella on Bibb Lettuce with Pesto Vinaigrette

Grilled Pork Tenderloin Medallions \$38

with Apple-Peach Chutney and Roasted Yukon Gold Potatoes

Hearts of Romaine, Toasted Croutons, Freshly Shaved Parmesan and Vine-Ripe Tomato with Caesar Dressing

For guarantees of less than 20 guests, a \$250.00 surcharge will apply.

Grilled Chicken Breast \$33

with Black Beans, Corn-Cilantro Relish and Ancho Chili Sauce

Hearts of Romaine, Toasted Croutons Freshly Shaved Parmesan and Vine-Ripe Tomato with Caesar Dressing



**Cold Luncheon Buffets** 

Maximum 50 people

Buffets include Freshly Brewed Coffee, Decaffeinated Coffee, Tea and Milk.



Buffets are at a maximum one hour time. Additional time will be accessed a per person per hour extension fee.

All prices are subject to a 24% service fee and prevailing sales tax. Prices are subject to change without notice.

### Executive Express Deli Bar \$44

Soup Du Jour

Penne Pasta with Artichokes, Red Onion. Black Olives and Feta Cheese

Sliced Seasonal Fruit

Red Skin Potato Salad

Relish and Vegetable Crudités

Sliced Deli Meats to include: Mesquite Turkey, Honey Maple Ham, Seasoned Top Sirloin

Gruyere, Provolone, Cheddar, Monterey Jack

Assorted Deli Breads and Rolls

Specialty Mustards & Mayonnaise

Housemade Potato Chips

Apple Crisp

#### Deluxe Deli Bar \$49

Soup Du Jour

Mixed Field Greens with Balsamic Vinaigrette

Sliced Seasonal Fruit

Grilled Vegetable, Shrimp and Farfalle Salad

Red Skin Potato Salad

Sliced Deli Meats to include: Mesquite Turkey, Honey

Maple Ham, Seasoned Top Sirloin

Gruyere, Provolone, Cheddar, Monterey Jack

Choice of Tuna or Chicken Salad

Specialty Mustards and Mayonnaise

Assorted Deli Breads and Rolls

Housemade Potato Chips

New York Style Cheesecake with Strawberry Sauce



Cold Luncheon Buffets Maximum

Maximum 50 people

Buffets include Freshly Brewed Coffee, Decaffeinated Coffee, Tea and Milk.



Deli Fresh Sandwiches \$45

Soup Du Jour

Farmer's Green Salad

Housemade Potato Chips

Seasonal Fruit Salad



Penne Pasta with Artichokes, Red Onion, Black Olives and Feta Cheese

Selection of Ready Made Premium Meat Sandwiches to include:

Smoked Turkey with Aged Cheddar on Sourdough

Honey Ham with Gruyere Cheese on Wheat Beer Roll with Amber Ale Mustard

Roast Beef with Provolone Cheese on a Kaiser Roll with Balsamic Onion Jam

New York Style Cheesecake with Strawberry Sauce



#### Cold Hors D'oeuvres

Prices per piece with a minimum of 25 pieces.



Crostini with Goat Cheese Spread, Sun-Dried Tomato Mousse and Olive Tapenade

European Cucumber Canapé topped with Citrus-Crab Relish

Carmelized Pears and Gorgonzola Cheese Spread on Apple Walnut Bread

Fresh Mozzarella and Roma Tomato Caprese on Pesto Marinated Skewer

Stuffed Cherry Tomatoes with Truffle Goat Cheese, Basil and Crostini

\$5 per piece



Duck Confit on Apple-Walnut Bread with Ginger-Pear Relish

Smoked Salmon Rosette on a Pita Crisp with Herb Cheese and Caper Garnish

\$6 per piece

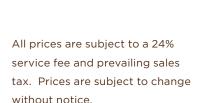
Traditional Deviled Egg with White Truffle Oil

Ahi Tuna on Fried Wonton Wafer with Wasabi Hoisin and Pickled Ginger

Medium Rare Tenderloin of Beef with Pesto Mayonnaise and Roasted Tomato on French Bread

"Shrimp Shooter" Black Tiger Shrimp with Lemon and Sweet Sangria Cocktail Sauce

\$7 per piece





#### Hot Hors D'oeuvres

Prices per piece with a minimum of 25 pieces.





Parmesan stuffed Peppadew bites with Red Pepper Aioli

Chicken & Goat Cheese Lady's Purse with Balsamic Syrup

Vietnamese Pork Meatball Skewer with Cilantro Pepper Sauce

Wonton Wrapped Shrimp with Sweet Chili Sauce

Balsamic Glazed Fig & Goat Cheese Flatbread

Beef Empanada with Charred Pepper Sauce

\$5 per piece

Bacon wrapped Chicken Skewer with Jalapeno Glaze

Fig & Mascarpone stuffed Phyllo Pouch

Beef & Bleu Cheese with Bacon

Candy Apple Pork Belly Skewer

Chicken Satay with Peanut Sauce

Italian Sausage Puff with Roasted Tomato Puree

Mini Potato Boat with Bacon and Asiago Cheese

\$6 per piece

All prices are subject to a 24% service fee and prevailing sales tax. Prices are subject to change without notice.

Seared Crab Cake with Cucumber Raita

Brie with Almonds, Pears and Raspberry Puree

Singapore Chicken Satay with Sweet Chili-Garlic Sauce

Mini Beef Wellington

Clam Stuffed Shrimp Casino

Beef Satay with Ginger-Yuzu Glaze

\$7 per piece



#### **Reception Displays**

Reception Station service time one hour.



Farmers Market

Display of Whole and Cut Cheeses from around the World, Tropical & Temperate Local Fruits and Garden Fresh Vegetables with Dip

Crackers and Breads

\$20 per person



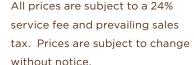
Garden Fresh Vegetables

Includes Baby Carrot, Celery, Zucchini, Yellow Squash, Bell Pepper, Broccoli Florets, Cauliflower, Broccolini, Asparagus, Mushrooms and Cherry Tomatoes with Ranch Dip, Herbed Vinaigrette, and Gorgonzola Garlic Dip

\$8 per person

Sliced Seasonal Fruit Display with Honey Yogurt Dip

\$9 per person



Imported and Domestic Whole and Cut Cheese Display

Seasonal Fruit Garnish with Assorted Crackers and Flatbreads

\$16 per person

Cold Smoked Salmon with Capers, Bermuda Onion, Chopped Egg & Mini Bagels (Display for 50 guests)

\$14 per person

Market Fresh Sushi Selection Includes Tuna, Crabmeat, Salmon, Shrimp, Fish Roe and Maki Rolls

Accompanied by Wasabi, Pickled Ginger and Soy Sauce

Market Price

Atlantic Seafood Display Includes Crab Legs, Shrimp and Hooper Island Oysters

Accompanied by Lemons, Cocktail Sauce and Tabasco

Market Price



#### **Served Dinner Entrees**

Soup or Salad Selection is included with Entrees, added prices are for upgraded selections.



#### Salad

Caesar Salad

Hearts Of Romaine, Oven Roasted Tomato, Shaved Parmesan, Garlic Crouton and Caesar Dressing

Petite Mixed Greens

Lolla Rosa, Frisee, Red Oak, Pomegranate Seeds, Ricotta Salata and Citrus Emulsion

Southwestern Field Greens Pear Tomato, Toasted Hominy, Manchego Crouton and Agave Yogurt Dressing



Indiana Corn Chowder \$4

Charred Corn, Bacon, Potatoes, Garlic, Herbs, Cream and Pastry Crust

French Onion \$3

Cognac, Sourdough Crouton and Cave Aged Gruyere Cheese

Lobster Bisque \$5 Hazelnut Cream and Herbed Crust



### Salad Upgrade

Caprese \$3

Ciliegini Mozzarella. Heirloom Tomato. Bibb Lettuce Cup and Aged Balsamic & Pesto Drizzle

Rocket Greens \$3

Toffee Cashews, Sun Dried Cranberries, Goat Cheese Brulee and Roasted Shallot Vinaigrette

Steak House Wedge \$3

Iceberg Wedge, Sweet 100 Tomatoes, Shaved Bermuda Onion, Apple Wood Bacon and Point Reyes Blue Cheese

Wild Arugula & Baby Spinach \$3 Golden Raisin, Poached Pear, Toasted Almond and Chardonnay Vinaigrette



### **Appetizer Enhancements**



### Cold

Shrimp Cocktail \$10 (3 shrimp)

Poached Jumbo Prawns, Avocado-Tomato Relish,
Horseradish Cocktail Sauce and Micro Cilantro

Ahi Tartar Taco \$11 (2 mini Tacos)
Yellow Fin Tuna, Sesame Seed, Ginger, Citrus, Cilantro,
Micro Horseradish and Taro Root Shell



Lobster Tail \$13 South African Lobster Wrapped In Indian Fry Bread, Mango Jicama Slaw and Saffron Cream

Sautéed Potato Gnocchi \$7 Wild Arugula Pesto, Oven Cured Tomato and Ricotta Salata

Seared Crab Cake \$9 (2ea 3oz cakes)
Roast Corn Chowder Puree and Red Pepper Aioli





#### Served Dinner Entrées

Dinner Entrées include choice of soup or salad, chef's fresh vegetables, assorted dinner rolls, dessert selection, and freshly brewed coffee, decaffeinated coffee and assorted teas.



Herb Seared Free Range Chicken Breast \$43

Wild Mushroom Risotto and Chicken Glace

Spice Brined Pork Chop \$55

Caramelized Onion Yukon Mash and Apple Pucker Demi

Apple Cider Brined Chicken \$45 Roasted Fingerling Potatoes and Honey Crisp Apple Puree

Barolo Braised Pork Shank \$58

Root Vegetables and Mascarpone Polenta



Spinach & Boursin Stuffed Chicken Breast \$47

Tri Color Couscous and Sweet Pepper Cream

Limoncello Pacific Halibut \$58

Citrus Jasmine Rice and Braised Fennel

Seared Beef Tenderloin \$69

Herb Butter and Garlic Potato Puree

Pan Seared Salmon \$52

Bamboo Sticky Rice and Yuzu-Soy Glaze

Grilled New York Strip Loin \$65

Mushroom & Gorgonzola Potato Cake and

Merlot Demi

Amaranth Crusted Local Trout \$49

7 Grain Rice Blend, Golden Beet Puree

Roasted Flat Iron Steak \$62

Everything Red Skin Mashers and Chimichurri Sauce



#### Served Dinner Duet Entrées

Dinner Entrées include choice of soup or salad, chef's fresh vegetables, assorted dinner rolls, dessert selection, and freshly brewed coffee, decaffeinated coffee and assorted teas.



Seared Petite Filet & Lemon-Garlic Shrimp \$68

Vermicelli Pomodoro, Roasted Asparagus and Cabernet Demi

Rosemary Infused Chicken & Pacific Halibut \$58 Tomato Nage, 7 Grain Rice Blend and Chicken Glace



Beef Tenderloin & Free Range Chicken Breast \$55

Garlic Fingerling Potato, Herb Butter and Rosemary Au Jus

Grilled Flat Iron Steak & Cold Water Lobster Tail \$72 Truffle Polenta, Tomato Chimichurri and Lemon Buerre Blanc

Cider Brined Chicken Breast & Poached Salmon \$56 Bamboo Sticky Rice and Gazpacho Relish



# **DESSERTS**

### **Dessert Offerings**

Please choose one to accompany your Served Lunch or Dinner Entrée.



Chocolate Strawberry Cheesecake

New York Style Cheesecake with Fresh Berries

Carrot Cake

White Chocolate Torte

Double Chocolate Cake

Lemon-Almond Torte

Key Lime Pie





# **DESSERTS**



#### Crème Brulee "Duet" \$7

Traditional Tahitian Vanilla Crème Brulee with Bailey's Irish Cream Crème Brulee

This can be served as a Single 4oz Crème Brulee or two Petite 2oz Brulee



### Chocolate \$7

Mocha Hazelnut Mousse Dome topped with Belgium Chocolate Ganache & Espresso Sabayon

This can also be offered as a Chocolate Raspberry Dome or Chocolate Peanut Butter Dome

#### Cheese \$9

Aged Domestic & Imported Cheeses with Seasonal Fresh Fruit & Candied Walnuts

Chocolate Truffle \$8



#### International Dinner Buffets

Minimum of 30 people for one and one half hour service. Buffets include Freshly Brewed Coffee, Decaffeinated Coffee, Tea and Milk.



#### Mediterranean \$63

Mixed Field Greens with Antipasto Garnish and Balsamic Vinaigrette

Sliced Vine-Ripe Tomatoes with Fresh Mozzarella and

Penne Pasta with Artichokes, Red Onion, Black Olives

Roasted Chicken Breast with Gorgonzola Cheese Sauce

Grilled Salmon topped with Lemon Caper Butter Sauce

Cavatappi with Roasted Garlic Marinara, Italian Sausage



Balsamic Glaze

and Feta Cheese

and Baby Spinach

and Parmesan Cheese

Ratatouille with Herbs and Rice Pilaf

Toasted Garlic and Herb Breadsticks

Assorted Cannoli and Tiramisu

#### Southwestern \$66

Fresh Greens with Ranch and Sun-Dried Tomato Vinaigrette Dressing

Chicken Breast with Black Beans, Corn Relish and Ancho Chili Sauce

Grilled Hanger Steak with Sautéed Peppers and Onions

Marinated Grilled Swordfish Topped with a Tropical Fruit Relish and Flour Tortilla

Refried Beans with Monterey Jack Queso, Spanish Style Rice

Jalapeño & Cilantro Polenta Cakes

Tortilla Chips with Pico de Gallo and Guacamole

Dark Chocolate Mousse & Fruit Flan

All prices are subject to a 24% service fee and prevailing sales tax. Prices are subject to change without notice.

Buffets are at a maximum one hour time. Additional time will be accessed a per person per hour

extension fee.



#### International Dinner Buffets

Minimum of 30 people for one and one half hour service.

Buffets include Freshly Brewed Coffee, Decaffeinated Coffee, Tea and Milk.



#### Country French \$66

Hearts of Romaine with Caesar Dressing

Bowtie Pasta with Poached Salmon, Ripe Olives, Tomato and Red Wine Vinaigrette

Sliced Seasonal Fruit and Berries

Oven Roasted Sirloin with Forest Mushrooms and Pearl Onions in Bordelaise Sauce

Roasted Chicken Breast with Goat Cheese, Spinach and Artichoke Hearts with an Herb Cream Sauce

Grilled Salmon with a Tomato Basil Cream Sauce

Herb Roasted New Potatoes.

Chef's Selection of Fresh Vegetables

French Baguettes

Chocolate Raspberry Torte, Lemon Tart and Mini Chocolate Eclairs



Fresh Greens with Assorted Dressings

Southern Style Cole Slaw

Assorted Vegetable Crudités with Ranch Dip

Sliced Sirloin with Natural Gravy

Spice Rubbed Grilled Pork Chop with Peach-Apple Chutney

Roasted Chicken Breast with Cornbread, Pecans, Fresh Sage with Dried Cranberry Relish

Garlic and Herb Red Skin Potatoes

Chef's Selection of Fresh Vegetables

Freshly Baked Rolls and Butter

Apple Crisp, Carrot Cake



Buffets are at a maximum one hour time. Additional time will be accessed a per person per hour extension fee.



**Dinner Buffets** 

Minimum 30 people



Buffets are at a maximum one hour time. Additional time will be accessed a per person per hour extension fee.

All prices are subject to a 24% service fee and prevailing sales tax. Prices are subject to change without notice.

#### Starter Selections

Marinated Grilled Vegetable Salad

Bay Shrimp and Bowtie Pasta tossed in Red Wine Vinaigrette

Mixed Salad of Romaine, Spinach and Red Leaf Lettuces, and Tomato

Sliced Seasonal Fruit and Berries

Penne Pasta with Artichokes, Red Onion, Black Olives and Feta Cheese

#### Entrée Selections

Choice of Three Items:

Roasted Sirloin with Cabernet Wine Sauce and Forest Mushrooms

Roasted Chicken Breast with Artichoke Hearts and Sun-Dried Tomatoes

Marinated and Grilled Swordfish with a Caramelized Pineapple & Almond Butter

Roasted Pork Loin with Apple-Peach Chutney

Pan Roasted Salmon Fillet with Tomato Basil Cream Sauce

Sautéed Chicken Breast with Champagne Sauce

Vegetarian Napoleon

Additional selections may be chosen for an additional \$4.50 per person, per item.

Included:

Chef's Selection of Starch and Vegetables

Freshly Baked Rolls and Butter

Chef's Selection of Assorted Pastries, Cheesecake and Tortes

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

\$69



### **Carving Stations**

Carved items are accompanied by Silver Dollar Rolls.

Carving stations require an attendant at \$150 per carver. One attendant per 40 people.



Rosemary and Black Pepper Crusted Sirloin with Natural Juices and Creamy Horseradish \$325 (Serves 30)

Roasted Beef Tenderloin with Bordelaise and Creamy Horseradish \$350 (Serves 25)

Whole Smoked Black Oak Ham with Bourbon Molasses Glaze \$300 (Serves 40)

English Roasted Herb Encrusted Prime Rib with Brandy au Jus \$350 (Serves 30)



Herb Roasted Boneless Turkey Breast with Cranberry-Orange Relish \$300 (Serves 40)



**Reception Stations** Minimum 50 people

Each station requires one attendant per 40 Guests at \$150 per attendant

Reception Station service time one hour. \$5 per person for each additional 30 minute period.



#### Pasta Station \$18 per person

Bowtie Pasta and Cheese Tortellini with Marinara and Alfredo Sauces

served with Grated Parmesan Cheese.

Garnishes of Bay Shrimp, Grilled Chicken Breast and Sautéed Julienne Vegetables

Toasted Garlic Bread



# Caesar Salad Station \$15 per person (Attendant Not Required)

Crisp Romaine Leaves, Herb Croutons, Vine-Ripe Tomatoes and Blackened Chicken Breast or Grilled Salmon served with Creamy Caesar Dressing, Parmesan Cheese, Fresh Black Pepper and European Style Hearth Breads Risotto Station \$20 per person (Attendant Not Required)

Creamy Italian Arborio Rice blended with choice of Rock Shrimp, Grilled Chicken, Sautéed Wild Mushrooms with Truffle Oil, Sweet Red Pepper Puree, and Garlic Pesto

Shaved Parmesan Cheese

### Asian Station \$20 per person

Select Two: Chicken Breast, Beef or Shrimp

Stir-Fried with Assorted Vegetables to include Snow Peas, Broccoli Florets, Carrots, Red Pepper, Bean Sprouts, Mushrooms and Green Onions served with Jasmine Rice, displayed with Chocolate Dipped Fortune Cookies



# **DESSERTS**

### **Dessert Reception Stations**

Reception Station service time one hour. \$5 per person for each additional 30 minute period.



### Grand Finale \$19 per person

Seasonal Cut Fruit

Chef's Selection of Cakes and Tortes

Assorted Miniature French Pastries



Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas served with Whipped Cream, Chocolate Shavings, Cinnamon Sticks and Orange Zest

### Chocolate Fondue \$17

Served with Seasonal Fruit, Pretzels, Pound Cake, Marshmallow, Graham Crackers, Mini Biscotti

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas served with Whipped Cream, Chocolate Shavings, Cinnamon Sticks and Orange Zest



# **BEVERAGES**

#### **Bar Service**



Sponsored Cocktail Hour Bars include: Selected Brand Liquors, Domestic Beer, Imported Beer, Tier Wines, Assorted Soft Drinks, Mineral Water, Appropriate Mixers and Garnishes.

For a reception that precedes a luncheon or dinner, the charges will be based on the guarantee for that function. Should the number of guests in attendance exceed your guarantee, the charges will be based on the actual number of guests attending.



A bartender fee of \$150.00 will be assessed for each bar for the first three hours. Additional hours are \$25.00 per hour. One bartender is required for every 75 guests.



#### Call Brand Package

Svedka, Seagram's Gin, Hennessey V.S., Sauza Blanco, J&B Scotch, Jim Beam, Bacardi, Tier I Wines

1 Hour \$21 pp | 2 Hours \$30 pp | 3 Hours \$39 pp

Additional Hours \$9 per person

### Premium Brand Package

Tanqueray, Crown Royal, Hennessey V.S., Chivas Regal, Bacardi, Sauza Anejo, Ketel One, Tier II Wines 1 Hour \$26 pp | 2 Hours \$35 pp | 3 Hours \$44pp Additional Hours \$10 per person

### Super Premium Brand Package

Belvedere Vodka, Bombay Sapphire, Makers Mark, Glenmorangie 10 Year, 10 Cane Rum, Don Julio Silver, Hennessy VS, Tier III Wines 1 Hour \$28 pp | 2 Hours \$39 pp | 3 Hours \$50 pp Additional Hours \$11 per person

### Hosted Consumption Bar (Price per drink)

Call Brand \$9
Premium Brands \$10
Super Premium Brands \$11
Tier I Wine \$9
Tier II Wine \$10
Tier III Wine \$11
Domestic Beer \$6.50
Imported Beer \$7.50
Soft Drinks \$5
Bottled Water \$5



# **WINE LIST**

#### Wines





Tier I \$9 for Hosted Bar | \$41 per bottle Kenwood Vineyards Brut "Yulupa Cuvee'" California NV Hogue Chardonnay, Columbia Valley, Washington Hogue Merlot, Columbia Valley, Washington Hogue Cabernet Sauvignon, Columbia Valley, Washington

Tier II \$10 for Hosted Bar | \$50 per bottle Wente Hayes Ranch, Chardonnay, Central Coast Wente Hayes Ranch, Merlot, California Wente Hayes Ranch, Cabernet Sauvignon, California

Tier III \$11 for Hosted Bar | \$59 per bottle

Highway 12, Chardonnay, "Carneros Highway Nueva", Carneros, California

Highway 12, Pinot Noir, "Carneros Highway", Carneros, California

Highway 12, Cabernet Sauvignon, Sonoma County, California

Tier IV \$12 for Hosted Bar | \$68 per bottle Franciscan, Chardonnay, Oakville, California Franciscan, Merlot, Oakville, California Franciscan, Cabernet Sauvignon, Oakville, California