



# 2019 *Catering Menus*

Prices Valid Thru December 2019



100 Lytton Avenue Pittsburgh, PA 15213  
412-682-6200

# Breakfast Buffet

\*All Buffet Breakfasts Include: Assorted Chilled Juices, Freshly Brewed Regular and Decaffeinated Starbucks Coffee and Hot Tea

## Wyndham Continental

Market Style Fruit Display with Seasonal Berries  
Freshly baked Mini Muffins  
Danishes and Croissants  
Fruit Preserves, Marmalade, Butter and Honey

\$14 Per Person

## Wyndham Deluxe Continental

Market Style Fruit Display with Seasonal Berries  
Freshly baked Mini Muffins  
Danishes and Croissants  
Assorted Bagels with Butter, Jelly and Cream Cheese  
Selection of Cold Cereals with Whole and Skim Milk

\$17 Per Person

## American Breakfast Buffet

Scrambled Eggs  
Your choice between Applewood Smoked Bacon or  
Grilled Sausage  
Home Fried Potatoes  
Assorted Mini Muffins and Danishes

\$16 Per Person

## Breakfast of Champions

Assorted Freshly Baked Breakfast Pastries, variety of  
Bagels with Butter, Jelly and Cream Cheese  
Fresh Fruit Salad  
Fluffy Farm Fresh Scrambled Eggs  
Your choice between Belgian Waffles with Strawberries or  
French Toast  
Skillet Browned Potatoes  
Crisp Bacon and Grilled Sausage

\$21 Per Person

All Prices are Subject to a 22.5% Service Charge and 7% Sales Tax. Prices are Subject to Change without Notice

Functions require minimum of 25 people or a small party fee of \$50 will apply. Buffets are available for one and a half hours.

# Breakfast Buffet Enhancements

## Omelets Made To Order

Made to Order Eggs and Omelets Including: Bacon, Sausage, Ham, Cheddar Cheese, Tomatoes, Onions, Mushrooms, Peppers, Broccoli and Spinach  
**(Requires Chef Attendant, \$75 per hour)**

\$7 Per Person

## Beverage Packages

### **Replenished for Half Day(4 Continuous Hours Max)**

Freshly Brewed Regular and Decaffeinated Starbucks Coffee, Herbal Teas, Sodas and Bottled Water

\$10 Per Person

### **Replenished For Full Day (8 Continuous Hours Max)**

Freshly Brewed Regular and Decaffeinated Starbucks Coffee, Herbal Teas, Sodas and Bottled Water

\$15 Per Person

## Waffle Bar

Belgian Waffles with Toppings  
Whipped Cream, Strawberries, Chocolate Sauce, Chocolate Chips, Sprinkles, Maple Syrup and Butter

\$7 Per Person

## Smoked Salmon

Norwegian Smoked Salmon with Mini Bagels, Capers, Tomatoes, Chopped Egg Whites, Black Olives, Cream Cheese and Red Onion

\$8 Per Person

## Assorted Donut Wall

\$ 5 Per Person

## Assorted Dannon Fruit Yogurts

\$4 Per Yogurt

## Assorted Granola Bars

\$25 Per Dozen

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# A La Carte

## Beverages

Starbucks Regular or Decaffeinated Coffee	\$43 Per Gallon
Assortment of Tazo Hot Teas	\$43 Per Gallon
Assorted Chilled Juices	\$15 Per Carafe
Assorted Chilled Bottled Juices	\$4 Per Bottle
Freshly Brewed Tazo Iced Tea	\$39 Per Gallon
Assorted Soft Drinks	\$3 Per Can
Red Bull- Regular or Sugar Free	\$6 per Can
Pellegrino Sparkling Water	\$5 Per Bottle
Bottled Spring Water	\$3 Per Bottle
Lemonade	\$37 Per Gallon
Fruit Punch	\$37 Per Gallon

## Food

Freshly Baked Muffins or Gourmet Danishes	\$34 Per Dozen
Croissants with Butter and Jelly	\$34 Per Dozen
Bagels with Assorted Cream Cheese	\$33 Per Dozen

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# Boxed Lunch Entrees

\*All Boxed Lunch Entrees Include: Pasta Salad, Apple, Kettle Chips , Cookie and a Bottled Water or Soda

## Slow Roasted Beef Sandwich

Thinly Sliced Beef, Served with Horseradish, Mayonnaise, Topped with Lettuce, Tomato, Cheddar Cheese, Served on Asiago Ciabatta

\$23 Per Person

## Country Club

Turkey Club on Ciabatta Bread with Peppered Bacon, Lettuce, Tomato and Mayonnaise

\$22 Per Person

## Herb Marinated Chicken Breast

Marinated Grilled Chicken Breast, Lettuce, Tomato, Gruyere Cheese, and Garlic Basil Mayonnaise

\$22 Per Person

## Roasted Vegetable Ciabatta

With Feta Cheese and a Balsamic Glaze

\$20 Per Person

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# Plated Lunch Entrees

\*All Plated Entrees Include Freshly Brewed Iced Tea, Freshly Brewed Regular and Decaffeinated Starbucks Coffee, and Hot Tea

## Entrée

\*All Plated Entrees Include House Salad

### Chicken

Chicken Piccata- \$22 Per Person

Tuscan Stuffed Chicken- \$23 Per Person

Blue Fin Crab Stuffed Chicken- \$24 Price Per Person

### Beef

6 oz Filet Mignon with Cabernet Mushroom Sauce- \$29 Per Person

8 oz NY Strip with Peppercorn Demi- \$26 Per Person

### Fish

Honey Chipotle Salmon- \$24 Per Person

Grilled Shrimp with Lemongrass Sauce- \$25 Per Person

### Pork

Prime Rib of Pork loin- \$23 Per Person

Canadian Bacon Pork Chop- \$24 Per Person

### Vegetarian

Roasted Vegetable Empanada- \$20 Per Person

Italian Ratatouille Stuffed Portabella- \$21 Per Person

### Side Dish Selection

Chef's Choice of Starch

Chef's Choice of Vegetable

Rolls and Butter

Chef's Choice of Dessert

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# Lunch Buffets

\*All Buffets Include: Freshly Brewed Iced Tea, Freshly Brewed Regular and Decaffeinated Starbucks Coffee, and Hot Tea

## The Picnic

Seasonal Green Salad  
Country Style Potato Salad  
Country Fried Chicken Breast  
Slow Cooked BBQ Pulled Pork  
Southern Style Baked Beans  
Corn on the Cob  
Chef Choice Assorted Desserts

\$25 Per Person

## Executive Deli

Turkey and Brie on Multigrain Bread, Shaved Red Onion,  
Bacon and Apricot Honey.  
Shaved Ham, Salami, Capicola Wrap with Romaine,  
Roasted Red Peppers and Red Wine Vinaigrette.  
Served with Red Skin Potato Salad and  
House Made Potato Chips  
Chefs Choice Assorted Desserts  
\$26 Per Person

## Carnegie Deli

Tender Field Green Salad with Tomatoes, Greek Olives, and English Cucumbers  
Sicilian Pasta Salad with Imported Meats, Cheese, and Roasted Vegetables  
Premium Slow Roasted Turkey Breast, Roast Beef, Black Forest Ham, Genoa Salami,  
Provolone, Pepper Jack, Baby Swiss, and American Cheese  
Red Leaf Lettuce, Red Onions, Sliced Ripe Tomatoes, and Dill Pickle Spears  
Thick Cut Deli Breads, Kaiser Rolls and Condiments  
Served with House Made Potato Chips  
Assorted Cookies and Fudge Nut Brownies

\$23 Per Person

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# Lunch Buffets Continued

\*All Buffets Include: Freshly Brewed Iced Tea, Freshly Brewed Regular and Decaffeinated Starbucks Coffee, and Hot Tea

## Italian Buffet

Wedding Soup

Mixed Field Greens with Tomato, Cucumber, and Carrots  
Tortellini with Baby Spinach, Roasted Vegetable, and Red Pepper Cream Sauce  
Tuscan Style Chicken Breast  
Broccoli with Garlic Bread Crumbs  
Chefs Choice of Assorted Desserts

\$ 28 Per Person

## Southwestern Lunch

Chopped Iceberg Lettuce with Tomato, Cucumber, and Shredded Cheddar Cheese  
Taco Bar with Choice of Crisp Tortilla and Warm Flour Tortilla  
Marinated Strips of Chicken with Sautéed Bell Peppers and Onions Seasoned Taco Beef  
Salsa, Sour Cream, Guacamole, Shredded Cheddar Cheese, Sliced Jalapenos  
Spanish Style Saffron Rice  
Crisp Tortilla Chips with Hot Queso  
Chefs Choice of Assorted Desserts

\$ 26 Per Person

## Soup and Salad Bar

Choice of Two Soup  
Chicken Noodle  
Broccoli & Cheese  
House made Chili  
Hearty Vegetable

Choice of One Bread  
Assorted Rolls with Butter  
Garlic Bread Sticks

Choice of One Salad Greens  
Mixed Greens  
Romaine  
Iceberg

Salad Toppings Include: Assorted Dressings, Tomatoes, Cucumbers, Red Onions, Peppers, Carrots, Black Olives, Cooked Eggs, Mozzarella Cheese, Cheddar Cheese

Chef's Selection of Assorted Desserts

\$22 Per Person

To make it Pittsburgh Style  
( Add Fries, Grilled Chicken & Grilled Steak \$4 Per Person)

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Buffets are available for one and a half hours.



# Lunch Buffets Continued

\*All Buffets Include: Freshly Brewed Iced Tea, Freshly Brewed Regular and Decaffeinated Starbucks Coffee, and Hot Tea

## Create Your Own Buffet

Two Entrée Buffet: \$29 Per person /Three Entrée Buffet: \$34 Per Person

### Choice of Two

#### **Tomato Mozzarella Salad**

Seasonal Tomatoes, Fresh Mozzarella, Basil, with Balsamic Reduction

#### **Greek Salad**

Crisp Greens, Cucumber, Tomato, Kalamata Olives, Red Onion, Feta Cheese and Lemon Mint Vinaigrette

#### **Classic Caesar Salad**

Focaccia Croutons and House Made Dressing

#### **Spring Tossed Salad**

Tossed Spring Lettuce with Roma Tomatoes, Red Onion, Shredded Carrots, Olives, Cucumbers and Peperoncini; Served with Ranch and Balsamic Dressing

#### **Spinach Salad with Raspberry Vinaigrette**

Spinach Boursin Crumbles, Candied Pecans, Quartered Strawberries, and Raspberry Vinaigrette

#### **Costal Breeze Salad**

Spring Greens Tossed with Strawberries, Mandarin Oranges, Gorgonzola Cheese, Diced Apple and Candied Walnuts; Served with Raspberry Vinaigrette

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# Create Your Own Buffet Continued

Two Entrée Buffet: \$29 Per person /Three Entrée Buffet: \$34 Per Person

## Entrees

Chicken Milanese	Tropical Style Tilapia
Chicken Piccata	Roasted Vegetable Risotto
Chicken Marsala	Three Cheese Lasagna
Chicken Modiga	Pesto Pasta Primavera
Yankee Pot Roast	Grilled Vegetable Stir Fry(Vegan)
Slow Roasted Pot Roast	Italian Ratatouille Stuffed Portabella (Vegan)
Grilled Pork Loin	
Skirt Steak with Cilantro Chimichurri	
NY Strip Loin with a 3 Mushroom Demi	
Honey Chipotle Salmon	
Lemon Herb Panko Cod	

## Side Options (Choice of Two)

Gruyere Au Gratin Potatoes  
Smoked Gouda Hash browns  
Roasted Brown Sugar Butter Sweet Potatoes  
Fine Herb Rice Pilaf  
Garlic Roasted Red Skin Potatoes  
Macaroni & Cheese Casserole  
Mashed Potatoes  
Green Bean Almandine  
Honey Thyme Glazed Carrots  
Vegetable Medley  
Broccolini  
Asparagus  
Lemon Herb Risotto  
Wild Mushroom Risotto

## **Chef's Choice of Assorted Desserts**

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# Afternoon Breaks

## Mediterranean Break

Hummus with Pita Chips, Vegetable Crudit  with Veggie Dip, Assorted Soft Drinks and Bottled Water

\$13 Per Person

## Cookie Break

Assorted Freshly Baked Cookies  
Freshly Brewed Regular and Decaffeinated Starbucks Coffee  
Assorted Sodas & Bottled Water

\$10 Per Person

## Waffle Bar

Belgian Waffles with Vanilla Ice Cream and assorted Toppings: Whipped Cream, Strawberries, Chocolate Sauce, Chocolate Chips, Sprinkles, Maple Syrup and Butter.  
Freshly Brewed Regular and Decaffeinated Starbucks Coffee and Hot Tea

\$13 Per Person

## Sweet and Salty

Assorted Candy Bars, Gourmet Brownies, Variety of Fresh Baked Cookies, Homemade Potato Chips.  
Whole and Skim Milk, Freshly Brewed Regular and Decaffeinated Starbucks Coffee and Hot Tea

\$14 Per Person

## Health Break

Sliced Fresh Fruit with Seasonal Berries, Assorted Individual Yogurts with Granola on the Side  
Make Your Own Trail Mix  
Assorted Nuts, Dried Fruit, Granola, M&M's, Freshly Brewed Regular and Decaffeinated Starbucks Coffee & Hot Tea Bottled Water

\$13 Per Person

## Stadium Break

Warm Pretzels, Mustard, Cheddar Cheese Sauce, Tortilla Chips, Peanuts, Candy Bars, Cracker Jacks, Assorted Soft Drinks and Bottled Water

\$12 Per Person

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# Plated Dinner Entrees

\*All Plated Entrees Include Freshly Brewed Iced Tea, Freshly Brewed Regular and Decaffeinated Starbucks Coffee, and Hot Tea

## Entrée

\*All Plated Entrees Include House Salad. Upgrade to Chef's Choice Signature Salad for \$3

### Chicken

Chicken Marsala- \$30 Per Person  
Tuscan Stuffed Chicken- \$33 Per Person  
Blue Fin Crab Stuffed Chicken- \$36 Price Per Person

### Fish

Honey Chipotle Salmon- \$33 Per Person  
Grilled Shrimp with Lemongrass Sauce- \$36 Per Person

### Beef

8oz Filet Mignon with Cabernet Mushroom Sauce- \$45 Per Person  
12oz NY Strip with Peppercorn Demi- \$38 Per Person  
8oz Sirloin Filet Topped with Gorgonzola Compound Butter- \$40 Per Person

### Pork

Prime Rib of Pork loin- \$34 Per Person  
Canadian Bacon Pork Chop- \$31 Per Person

### Vegetarian

Roasted Vegetable Empanada-\$24 Per Person  
Italian Ratatouille Stuffed Portabella (Vegan)- \$26 Per Person

### Side Dish Selection

Chef's Choice of Starch, Chef's  
Choice of Vegetable, Rolls and  
Butter and Chef's Choice of Dessert

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Charge and 7% Sales Tax. Prices are  
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Functions require minimum of 25 people or a small party fee of \$50 will apply.  
Buffets are available for one and a half hours.

# Dinner Buffets

\*All Buffets Include: Freshly Brewed Iced Tea, Freshly Brewed Regular and Decaffeinated Starbucks Coffee, and Hot Tea

## Create Your Own Buffet

Two Entrée Buffet: \$37 Per person /Three Entrée Buffet: \$41 Per Person

### Choice of Two

#### **Tomato Mozzarella Salad**

Seasonal Tomatoes, Fresh Mozzarella, Basil, Caramelized Sweet Onion, with Balsamic Reduction

#### **Greek Salad**

Crisp Greens, Cucumber, Tomato, Kalamata Olives, Red Onion, Feta Cheese and Lemon Mint Vinaigrette

#### **Classic Caesar Salad**

Focaccia Croutons and House Made Dressing

#### **Spring Tossed Salad**

Tossed Spring Lettuce with Roma Tomatoes, Red Onion, Shredded Carrots, Olives, Cucumbers and Peperoncini; Served with Ranch and Balsamic Dressing

#### **Spinach Salad with Raspberry Vinaigrette**

Spinach, Boursin Crumbles, Candied Pecans, Quartered Strawberries, and Raspberry Vinaigrette.

#### **Costal Breeze Salad**

Spring Greens Tossed with Strawberries, Mandarin Oranges, Gorgonzola Cheese, Diced Apple and Candied Walnuts; Served with Raspberry Vinaigrette

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# Create Your Own Buffet Continued

Two Entrée Buffet: \$37 Per person /Three Entrée Buffet: \$41 Per Person

## Entrees

Chicken Milanese

Chicken Piccata

Chicken Marsala

Chicken Modiga

Yankee Pot Roast

Slow Roasted Pot Roast

Grilled Pork Loin

Skirt Steak with Cilantro Chimichurri

NY Strip Loin with a 3 Mushroom Demi

Honey Chipotle Salmon

Tropical Style Tilapia

Orange Roughy Nautical Style

Shrimp Scampi

Roasted Vegetable Risotto

Three Cheese Lasagna

Pesto Pasta Primavera

Grilled Vegetable Stir Fry

Italian Ratatouille Stuffed Portabella

## Side Options (Choice of Three)

Roasted Garlic Mashed Potatoes

Roasted Parmesan Redskin Potatoes

Butter and Parsley Red Skin Potatoes

Au Gratin Potatoes

Rice Pilaf

Three Mushroom Risotto

Fine Herb Rice Pilaf

Mac and Cheese Casserole

Penne Pasta with Marinara Sauce

Garden Risotto

Vegetable Mélange

Asparagus Tips

Honey Glazed Carrots

Broccoli with Toasted Bread Crumbs

Green Bean Almandine

## **Chef's Choice of Assorted Desserts**

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# Hors d'oeuvre Package Selections

\*No Substitutions in Packages.

## Package One

(1 hour to include 5-6 pieces per person)

Tomato Basil Bruschetta  
Chicken Wellington  
Prosciutto Wrapped Asparagus  
Spanakopita  
Vegetable Tray with Dip

\$16 Per Person

## Package Two

(1 hour to include 5-6 pieces per person)

Chicken Quesadilla Cornucopia  
Spinach Stuffed Mushrooms  
Grilled Zucchini with Cheese Boursin and Balsamic Glaze  
Mini Crab Cake  
Antipasti Skewer

\$18 Per Person

## Package Three

(1 hour to include 5-6 pieces per person)

Mini Beef Wellington  
Sweet Chili Glazed Chicken Satay  
Herb Goat Cheese and Roasted Red Pepper Bruschetta  
Crab Salad with Saffron Aioli on a Toasted Baguette  
Fruit and Cheese Tray

\$22 Per Person

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# Reception Packages

## Reception Displays:

### Fresh Fruit and Cheese

Imported and Domestic Selection  
with Stone Ground Mustard,  
Raspberry Yogurt Dip and  
Crackers

\$7 Per Person

### Market Vegetable Cruite

With Ranch Dip

\$6 Per Person

### Chip and Dip Display

Buffalo Chicken Dip, Loaded  
Potato Dip, Spinach and  
Artichoke Dip, Salsa.  
Served with Homemade Chips  
and Tortilla Chips

\$15 Per Person

### Mediterranean

Hummus, Tabbouleh, Grape  
Leaves, Marinated Vegetables,  
Olives and Pita triangles

\$12 Per Person

### Antipasti

Variety of Imported Meats and  
Cheese, Olives, Tuscan Grilled  
Vegetables, Marinated  
Mushrooms, Tomato Mozzarella  
and Crostini

\$13 Per Person

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# Reception Packages

\*If Chef Attendant Required, \$100 Per Attendant, Per Hour. Minimum of one Chef Per 50 People.

## Action Stations:

### Mashed Potato Martini

Whipped Potatoes and Sweet Potatoes with Bacon Bits, Sour Cream, Blue Cheese Crumbles, Scallions, Grated Cheddar Cheese, Andouille Sausage, Brown Sugar Cinnamon and Candied Pecan Pieces  
-Served in a Martini Glass

\$15 Per Person

### Pasta Calabrese

Penne and Cavatappi pasta, Marinara, Alfredo, Aglio Olio and Blush Sauces, Grilled Chicken, Sausage, Shrimp and Roasted Vegetables, Spinach, Portobello Mushrooms, Pine Nuts and Sundried Tomatoes, Garlic Breadsticks

\$19 Per Person

### Grilled Fajitas

Cilantro- Lime Grilled Chicken, Grilled Marinated Flank Steak, Bell Peppers, Spanish Onions, Scallions, Pico de Gallo, Shredded Cheese, Sour Cream, Black Beans, Corn Salsa and Warm Tortillas, Tri-colored Tortilla Chips, Guacamole and Hot Sauces

\$18 Per Person

### Slider Station

Slow Smoked Pulled Pork, Kobe Beef and Crispy Fried Chicken on our Fresh Slider Buns with Lettuce, Tomato, Onions, Ketchup, Mustard, Mayonnaise, Sweet Relish, Tangy Mustard BBQ, and Sweet Memphis Style BBQ

\$19 Per Person

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Functions require minimum of 25 people or a small party fee of \$50 will apply.  
Buffets are available for one and a half hours.

# Reception Packages

\*If Chef Attendant Required, \$100 Per Attendant, Per Hour. Minimum of one Chef Per 50 People.

## Action Stations :

### French Fry Bar

French Fries, Tater Tots and Sweet Potato Fries with Assorted Toppings: Bacon Bits, Sour Cream, Scallions, Grated Cheddar Cheese, Brown Sugar Cinnamon and Candied Pecans. Assorted Dipping Sauces: Ketchup, Ranch, Honey Mustard, Cheese Sauce and Fry Sauce

\$12 Per Person

### Gourmet Hot and Iced Coffee Bar

Starbucks Hot Regular and Decaf Coffee.  
Starbucks Iced Coffee  
Assorted Flavor Syrups  
Whipped Cream, Chocolate and Caramel Drizzle

\$ 10 Per Person

### S'mores Bar

Graham Crackers, Marshmallows, Assorted Mini Candy Bars, Chocolate Sauce, Nutella, Peanut Butter, Strawberries

\$10 Per Person

### Hot Chocolate Bar

Hot Chocolate with Assorted Toppings:  
Whipped Cream, Chocolate Sauce,  
Chocolate Chips, Mini Marshmallows,  
Sprinkles and Crushed Peppermint

\$ 8 Per Person

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# Reception Packages

\*Chef Attendant Required. \$100 Per Attendant, Per Hour. Minimum of one Chef Per 50 People.

## Carving Stations: \*Served with rolls and butter

### Herb Crusted NY Strip

With Dijon Mustard and Creamy Horseradish

Serves:30-40 People

\$325

### Fire- Roasted Tenderloin of Beef

Dijon Mustard Sauce, Béarnaise, Creamy

Horseradish Sauce

Serves:20-30 People

\$375

### Stone Ground Mustard-Crusted Pork Loin

Served with Dried Fruit Chutney

Serves:20-30 People

\$275

### Roasted Top Round of Beef

With Creamy Horseradish and Dijon Mustard

Serves:30-40 People

\$300

### Baked Honey Glazed Ham

With Dijon Mustard

Serves:20-40 People

\$275

### Slow Roasted Turkey Breast

Baked and Slow Roasted with Cranberry Sauce,

Seasonal Mayonnaise, and Dijon Mustard

Serves:20-30 People

\$275

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# Reception Packages

\*Must purchase at least 50 pieces of each.

## Cold Tier 1 \$3 per piece

Caprese Style Bruschetta  
Grilled Zucchini with Boursin Cheese, and Balsamic Glaze  
Chorizo, Mozzarella, Sun Dried Tomato Cream Phyllo Cup  
Antipasti Skewers  
Red Pepper Hummus Crostini with Manchego Cheese

## Cold Tier 2 \$3.75 per piece

Prosciutto Wrapped Asparagus  
Smoked Salmon Horse Radish Ricotta on Toasted Baguette  
Herbed Goat Cheese and Roasted Red Pepper Bruschetta  
Beef Tenderloin with Blue Cheese, Red Onion Jam on Toasted Ciabatta  
Spicy poached Jumbo Shrimp with a Belvedere Cocktail Sauce  
Sushi (Tuna, Eel, Salmon and California Rolls)

## Hot Tier 1 \$3 per piece

Vegetable Spring Rolls with Sweet and Sour Sauce  
Spanakopita  
Italian Sausage Stuffed Mushrooms  
Sweet Chili Glazed Chicken Sate  
Chicken Wellington  
Swedish Meatballs  
Chicken Tenders with Dipping Sauce

## Hot Tier 2 \$3.75 per piece

Coconut Shrimp with Pineapple Aioli  
Mini Beef Wellington  
Bacon Wrapped Scallops  
Crab Cakes with Lemon Chipotle Aioli  
Coconut Chicken Tender with Sweet Mango Chili  
Teriyaki Glazed Beef Sate

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# Bar Selections

## Call Bar

Pinnacle/Smirnoff Vodka  
Bombay Gin  
Cruzan Rum  
Jim Beam  
Dewar's White Label  
Cuervo 1800  
E&J Brandy  
Budweiser, Miller Lite,  
Michelob Ultra  
Heineken, Corona, Amstel Light  
Chardonnay, Merlot,  
Cabernet Sauvignon &  
White Zinfandel

## Open Bar Pricing

\$19 Per Person for One Hour  
\$28 Per Person for Two Hours  
\$9 Per Person for Each Add'l Hour

## Premium Bar

Sky/Absolut Vodka  
Tanqueray Gin  
Captain Morgan  
Jack Daniels  
Dewar's 12 Year  
Sauza Tequila  
Hennessy VS  
Budweiser, Miller Lite,  
Michelob Ultra  
Heineken, Corona, Amstel Light  
Chardonnay, Merlot,  
Cabernet Sauvignon &  
White Zinfandel

## Open Bar Pricing

\$22 Per Person for One Hour  
\$30 Per Person for Two Hours  
\$10 Per Person for Each Add'l  
Hour

## Ultra Premium

Grey Goose Vodka  
Bombay Sapphire Gin  
Appleton Reserve Rum  
Maker's Mark Bourbon  
Glenmorangie  
Crown Royal Whiskey  
Courvoisier VSOP  
Budweiser, Miller Lite,  
Michelob Ultra  
Heineken, Corona, Amstel Light  
Chardonnay, Merlot,  
Cabernet Sauvignon &  
White Zinfandel

## Open Bar Pricing

\$26 Per Person for One Hour  
\$40 Per Person for Two Hours  
\$11 Per Person for Each Add'l  
Hour

## Beer, Wine , & Pop Only Bar Pricing

\$20 Per Person Two Hours  
\$7 Per Person Each Additional Hour

## Wine & Champagne

*For wine service or champagne with your meal, inquire with your Sales Manager*

## Bartender Fee

*Open Bars are subject to a \$100.00 bartender fee if bar sales are less than \$350.00*

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# Consumption & Cash Bar Selections

## Cash & Consumption Bar Pricing

Beverage	Call Brands	Premium	Ultra Premium
Mixed Drinks	\$9 per drink	\$11 per drink	\$13 per drink
Wines	\$8 per drink	\$9 per drink	\$9 per drink
Imported Beer	\$7 per drink	\$7 per drink	\$7 per drink
Domestic Beer	\$6 per drink	\$6 per drink	\$6 per drink
Soda	\$3 per drink	\$3 per drink	\$3 per drink

## Bartender Fee

*Cash/Consumption Bars are subject to a \$100.00 bartender fee if bar sales are less than \$350.00.*

## Cashier Fee

*Cash Bars are subject to a \$100 cashier fee with over 100 guests.*

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