

BANQUET

MENUS AND INFORMATION



ONE-OF-A-KIND
EVENTS.



EXCEPTIONAL
EXPERTISE.



SIGNATURE
SERVICE.

Exclusively catered for



CROWNE PLAZA

GREENVILLE

851 CONGAREE ROAD | GREENVILLE, SC 29607

Your dedicated Sales and Event Manager will take charge of every detail of your event to ensure it is a success. For a customized proposal, please call

864.248.1702

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MORNING & AFTERNOON BREAKS

MORNING BREAKS

COFFEE BREAK

- Fresh Brewed Regular & Decaffeinated Coffee
- Assorted Specialty Hot Teas

\$12.00 per person

MUFFINS & MORE

- Assorted Chilled Fruit Juices
- Selection of Muffins* & Coffee Cakes
- Market Fresh Fruit Salad with Vanilla Yogurt
- Assorted Specialty Hot Teas
- Fresh Brewed Regular & Decaffeinated Coffee

\$16.00 per person

**Gluten-free Blueberry Muffins available upon request*

FRESH START

- Fresh-Cut Seasonal Fruit
- Assorted Chilled Fruit Juices
- Selection of Breakfast Pastries
- Assorted Specialty Hot Teas
- Fresh Brewed Regular & Decaffeinated Coffee

\$16.00 per person

HEALTH NUT

- Variety of Yogurt
- Seasonal Whole Fruit
- Granola Bars
- Vitamin Water
- Fresh Brewed Regular & Decaffeinated Coffee

\$17.00 per person

AFTERNOON BREAKS

THE TAILGATE

- Pimento Cheese Finger Sandwiches
- Pigs in a Blanket
- Candied Bacon Deviled Eggs
- Assorted Soft Drinks

\$21.00 per person

SOUTHWEST

- Chips & Salsa
- Jalapeno Poppers with chipotle ranch, guacamole & sour cream
- Cinnamon Sugar Crisps
- Assorted Soft Drinks

\$17.50 per person

COOKIES & CREAM

- Assorted Fresh Baked Cookies
- Iced Coffee
- FIJI Bottled Water

\$17.50 per person

PEANUTS & POPCORN

- A Variety of Popcorn (Two of Chef's Daily Selections - classic, truffle, caramel or cheese)
- Ball Game Peanuts
- Assorted Soft Drinks

\$17.00 per person

SWEET AND SALTY

- Mini Candy Bars
- Creole Snack Mix
- Assorted Bags of Chips
- Freshly Squeezed Lemonade

\$17.00 per person

FIT & FLAVORFUL

- Vegetable Crudites, Hummus & Pita Chips
- Assorted Olives
- Smoked Almonds
- Sparkling Water (San Pellegrino)

\$17.50 per person

Individual bottled water available; Charged by consumption for an additional fee.

PLEASE NOTE: A minimum of 10 people required. Break service is for a maximum of one and a half hours.

ALL DAY BREAK PACKAGES

OPTION ONE (\$26.00 per person)

MORNING BEVERAGE BREAK

- Assorted Chilled Fruit Juices
- Fresh Brewed Regular & Decaffeinated Coffee
- Assorted Specialty Hot Teas
- Assorted Soft Drinks

MID-MORNING REFRESH

- Replenishment of Regular & Decaffeinated Coffee
- Assorted Soft Drinks

AFTERNOON COOKIE BREAK

- Fresh Brewed Regular & Decaffeinated Coffee
- Freshly Baked Cookies
- Assorted Soft Drinks

OPTION TWO (\$33.00 per person)

MORNING CONTINENTAL

- Fresh-Cut Seasonal Fruit
- Selection of Fresh Baked Goods
- Fresh Brewed Regular & Decaffeinated Coffee
- Assorted Specialty Hot Teas
- Assorted Chilled Fruit Juices

MID-MORNING REFRESH

- Granola Bars
- Replenishment of Regular & Decaffeinated Coffee
- Assorted Soft Drinks

AFTERNOON BREAK

- Whole Fresh Fruit
- Freshly Baked Cookies
- Fresh Brewed Regular & Decaffeinated Coffee
- Assorted Specialty Teas
- Assorted Soft Drinks

Individual bottled water available; Charged by consumption for an additional fee.

PLEASE NOTE: A minimum of 10 people required. Break service is for a maximum of one and a half hours.

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A SAMPLING OF MULTI-DAY EVENTS

DAY ONE (\$68.00 per person)

MORNING CONTINENTAL

- Fresh-Cut Seasonal Fruit & Berries
- Selection of Fresh Baked Goods
- Fresh Brewed Regular & Decaffeinated Coffee
- Assorted Specialty Hot Teas
- Assorted Chilled Fruit Juices

MID-MORNING REFRESH

- Refresh of Regular & Decaffeinated Coffee
- Assorted Soft Drinks

BUFFET LUNCHEON OPTIONS

- Select your own luncheon buffet (pg. 10)

AFTERNOON BREAK

- Designate your choice from our afternoon break selections (pg. 3)

DAY TWO (\$66.00 per person)

HEALTH NUT

- Variety of Yogurt
- Seasonal Whole Fruit
- Granola Bars
- Vitamin Water
- Fresh Brewed Regular & Decaffeinated Coffee

MID-MORNING REFRESH

- Refresh of Regular & Decaffeinated Coffee
- Assorted Soft Drinks

THEMED LUNCHEON BUFFET

- Select from our variety of themed luncheon buffets (pg. 9)

AFTERNOON BREAK

- Designate your choice from our afternoon break selections (pg. 3)

DAY THREE (\$56.00 per person)

MUFFINS & MORE

- Assorted Chilled Fruit Juices
- Selection of Muffins & Coffee Cakes
- Market Fresh Fruit Salad with Vanilla Yogurt
- Assorted Specialty Hot Teas
- Fresh Brewed Regular & Decaffeinated Coffee

MID-MORNING REFRESH

- Refresh of Regular & Decaffeinated Coffee
- Assorted Soft Drinks

BOXED LUNCH

- Select from our Boxed Lunches (pg. 11)

AFTERNOON BREAK

- Designate your choice from our afternoon break selections (pg. 3)

Individual bottled water available; Charged by consumption for an additional fee.

PLEASE NOTE: A minimum of 20 people required. Break service is for a maximum of one and a half hours. Please ask your catering consultant for details.

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A DAY OF HEALTH

ALL DAY PERFORMANCE PACKAGE *(\$72.00 per person)*

HEALTHY BREAKFAST BUFFET

- Egg White Cheese Sandwiches
- Turkey Sausage Patties
- Assorted Greek Yogurt
- Veggie Frittata
- Fresh-Cut Fruit & Berries
- Selection of Cold Cereals with Milk
Soy Milk or Almond Milk, Additional - Add \$1
- Fresh Brewed Regular & Decaffeinated Coffee
- Assorted Specialty Hot Teas
- Assorted Chilled Fruit Juices

MID-MORNING BREAK

- Mixed nuts, yogurt covered raisins & pretzels
- Granola Bars
- Seasonal Whole Fruit
- Vitamin Water

MIDDAY LUNCH BUFFET

- Field Greens with Balsamic Vinaigrette
- Orzo Tabouli Salad
- Assorted Sandwiches & Wraps
 - Roasted Vegetable Wrap**
Served in a Spinach Wrap with boursin cheese & roasted vegetables
 - Downtown Deli Sandwich**
Turkey & Smoked Gouda with Pesto Aioli, Lettuce & Tomato
 - Southwestern Beef Wrap**
Thinly Sliced Cajun Roast Beef with Corn Salsa, Avocado, Tomatoes and Sriracha-Aioli
Drizzle in a Tortilla Wrap
- Chocolate-Peanut Butter Bars

AFTERNOON BREAK

- Vegetable Crudites, Hummus & Pita Chips
- Sliced Cheddar Cheese
- Honey Cinnamon Apple Slices
- Fresh Brewed Regular & Decaffeinated Coffee

OPTIONAL WATER STATION

- Still & Sparkling Bottled Water (Liter Bottles)
- Accompanied with your choice of: Lemon, Lime, Cucumber Slices & Fresh Strawberries

\$9.00 per person (additional)

Individual bottled water available; Charged by consumption for an additional fee.

PLEASE NOTE: *A minimum of 20 people required. Buffet service is for one hour.*

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CLASSIC BREAKFAST BUFFET & ENHANCEMENTS

CLASSIC BREAKFAST BUFFET *(\$28.00 per person)*

- Fresh Brewed Regular and Decaffeinated Coffee
- Assorted Chilled Juices
- Variety of Yogurt
- Farm Fresh Scrambled Eggs
- Bacon Strips or Sausage Links *(Please pre-select one)*
- Breakfast Potatoes with Peppers & Onions
- Selection of Fresh Baked Goods
- Assorted Preserves, Jellies & Whipped Butter

BREAKFAST ENHANCEMENTS *(Add one of the following enhancements to your classic breakfast buffet)*

SOUTHERN SAMPLER

- Cheddar Cheese Grits
- Biscuits & Sausage Gravy
- Apple Crisp

Add \$7.00 per person

MOUNTAIN SUNRISE

- Fresh-Cut Seasonal Fruit & Berries
- Scrambled egg accompaniments: sauteed mushrooms, onions, red & green bell pepper, chopped green onions, and shredded mozzarella & cheddar cheeses

Add \$7.00 per person

SHRIMP & GRITS

- Jumbo shrimp sauteed in seasoned butter
- Stone-ground grits
- Sliced seasonal fruit accompaniment

Add \$13.00 per person

BAGEL BAR

- Variety of Classic Bagels
- Sliced Smoked Salmon
- Chopped Egg, Onion, Tomato & Capers
- Assorted Cream Cheeses

Add \$11.00 per person

OMELET STATION

- Includes ham, bacon, onion, mushrooms, green bell pepper, spinach, cheddar cheese & chopped tomatoes

*Add \$10.00 per person +
\$100 attendant fee (per 25 guests)*

BY THE DOZEN

SELECTION OF FRESH BAKED GOODS	\$36.00 per dozen
BAGELS WITH CREAM CHEESE	\$38.00 per dozen
VARIETY OF GRANOLA BARS	\$29.00 per dozen
VARIETY OF DRY CEREALS (WITH MILK)	\$26.00 per dozen
CINNAMON ROLLS	\$43.00 per dozen
YOGURT PARFAITS.....	\$58.00 per dozen
CHICKEN, HAM OR SAUSAGE BISCUITS	\$50.00 per dozen
HAM & CHEESE CROISSANTS	\$48.00 per dozen
SEASONAL WHOLE FRUIT	\$29.00 per dozen

PLEASE NOTE: *A minimum of 20 people required for buffets. Buffet service is for one hour.*

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PLATED BREAKFAST OPTIONS

Please pre-select one of the following options:

STEAK & EGGS \$32.00 per person

Scrambled Eggs & 4 ounce Petite Filet (cooked medium); served with Breakfast Potatoes

SMOKED SALMON PLATE \$28.00 per person

Sliced Smoked Salmon accompanied with Chopped Hard Boiled Eggs, Capers, Onion & Tomatoes; served with Toasted Bagel & Cream Cheese

THE EYE-OPENER \$25.00 per person

Scrambled Eggs & Applewood Smoked Bacon; served with Breakfast Potatoes

EGGS BENEDICT \$28.00 per person

Toasted English Muffins, topped with Poached Eggs, Canadian Bacon & Hollandaise Sauce; served with Breakfast Potatoes

VEGETARIAN BREAKFAST QUICHE \$18.00 per person

Fresh Spinach, Sauteed Onion & Mushrooms Encased in Fluffy Eggs & Pastry Shell; served with Fresh Fruit Salad

All plated breakfasts include a variety of baked goods, orange juice, coffee & water.

Individual bottled water available; Charged by consumption for an additional fee.

PLEASE NOTE: A minimum of 10 people required.

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THEMED LUNCHEON BUFFETS

AMERICAN DELI\$32.00 per person

- Assorted Sliced Deli Meats & Cheeses
- Lettuce, Tomatoes, Onions & Pickles
- Mayonnaise & Mustard
- Assorted Sliced Breads
- Mixed Greens Salad
- Pasta Salad
- Southern Chicken Salad
- Assorted Variety of Chips
- Assorted Cookies & Brownies

SOUTHERN BBQ.....\$33.00 per person

- Green Salad with vinaigrette & ranch dressings
- Coleslaw
- BBQ Chicken
- Pulled Pork Sandwiches
- Green Beans
- Baked Beans
- Macaroni & Cheese
- Rolls and Butter
- Pecan Pie

SOUP & POTATO BAR.....\$28.00 per person

- Mixed Greens Salad
- Pre-select one of the following soups:
Chicken Noodle, Chicken Tortilla, Chili, Broccoli
Cheese Soup or Roasted Red Pepper Tomato Bisque
- Baked potatoes served with the
following accompaniments: butter, sour cream,
shredded cheese, green onion & bacon
- Chocolate-Peanut Butter Bars

THE BIG GRILLE.....\$32.00 per person

- Cheeseburgers
- Hot Dogs
- Buns
- Assorted Toppings, Ketchup & Mustard
- Potato Salad
- Mixed Greens Salad with Ranch & Vinaigrette Dressings
- A Variety of Chips
- Banana Pudding

SOUTHWESTERN FIESTA\$34.00 per person

- Chips with Pico De Gallo, Guacamole & Queso
- Warm Tortillas served with Lettuce, Peppers, Onion,
Shredded Cheese, Cilantro & Sour Cream
- Beef & Chicken Fajitas
- Cheese Enchiladas
- Spanish Rice
- Black Beans & Corn
- Cinnamon Sugar Crisps

MEDITERRANEAN\$34.00 per person

- Greek Salad with Greek Vinaigrette
- Tabbouleh Salad
- Tzatziki, Hummus & Pita
- Spanakopita
- Chicken Kabobs
- Beef Kabobs
- Orzo with Roasted Vegetables
- Baklava

PICNIC TIME.....\$34.00 per person

- Tomato, Cucumber & Onion Salad
- Coleslaw
- Southern Fried Chicken
- Honey Baked Ham
- Green Beans
- Macaroni & Cheese
- Housemade Southern Cornbread
- Seasonal Fruit Cobbler

VIVA ITALIA.....\$34.00 per person

- Caesar Salad
- Tomato & Mozzarella Caprese Salad
- Traditional Lasagna
- Pasta Alfredo
- Chicken Parmesan
- Roasted Seasonal Vegetables
- Garlic Bread
- Tiramisu

Buffets are accompanied by iced tea & water.

PLEASE NOTE: A minimum of 20 people required. Buffet service is for one hour. All lunches must conclude by 3pm.

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CREATE YOUR OWN LUNCHEON BUFFET

STARTERS *(Please pre-select two)*

- Mixed Greens Salad with Balsamic Vinaigrette & Ranch Dressings
- Classic Caesar Salad
- Greek Salad with Pepperoncini, Cucumber, Tomatoes & Onions*
- Antipasto Display
- Baked Potato Soup with Bacon Bits
- Minestrone Soup*
- Roasted Red Pepper Tomato Bisque*

**Vegetarian options*

ENTREE *(Please pre-select two)*

- Salmon Fillet with Caper Cream Sauce
- Chicken Cordon Bleu
- Chicken Florentine
- Cracker-Crusted Market Fish
- Beef Tenderloin Tips with Sundried Tomato Herb Butter
- Brown Sugar Roasted Pork
- Vegetable Lasagna*
- Baked Ratatouille*

**Vegetarian options*

(Add an additional entree for \$6.00 per person)

SIDES *(Please pre-select two)*

- Garlic Mashed Potatoes
- Roasted Red Potatoes
- Sautéed Green Beans
- Broccoli Au Gratin
- Sautéed Seasonal Vegetables
- Macaroni & Cheese
- Wild Rice Pilaf

DESSERTS *(Please pre-select two)*

- Chocolate Layer Cake
- Key Lime Pie
- Pecan Pie
- Cheesecake
- Bread Pudding
- Seasonal Fruit Cobbler

\$38.00 PER PERSON

Served with fresh bread & butter, iced tea & water.

PLEASE NOTE: A minimum of 20 people required. Buffet service is for one hour. All lunches must conclude by 3pm.

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BOXED LUNCHES

GOURMET SANDWICHES (\$20.00 per person)

Minimum of 15 people required. Minimum order per sandwich: 5 each.

CLASSIC COBB

Sliced Turkey, Ham, Bacon, Lettuce & Tomato with a Homemade Spicy Ranch Spread

DOWNTOWN DELI

Turkey & Smoked Gouda with Pesto Aioli, Lettuce & Tomato

AMERICAN COMFORT

Sliced Ham & Swiss Cheese with Lettuce & Tomato

ROAST BEEF & BOURSIN CHEESE

Accented with Tomato, Lettuce & Purple Onion

SOUTHERN CHICKEN SALAD

Southern Chicken Salad with Lettuce & Tomato

Gourmet sandwich selections are served with a bag of chips, a cookie or brownie & bottled water or soda.

GOURMET WRAPS (\$20.00 per person)

Minimum of 15 people required. Minimum order per wrap: 5 each.

SMOKED TURKEY

Smoked Turkey with Grape Tomatoes, Romaine Lettuce, Hummus & Sliced Cucumber

TEXAS RANCH HAND

Diced Chicken Breast, Shredded Cheddar, Bacon, Lettuce & Tomato with our Homemade BBQ Ranch Dressing

ROASTED VEGETABLE WRAP

Served in a Spinach Wrap with Boursin Cheese & Roasted Vegetables

SOUTHWESTERN BEEF WRAP

Thinly Sliced Cajun Roast Beef with Corn Salsa, Avocado, Tomatoes and a Sriracha-Aioli Drizzle

Gourmet wrap selections are served with a bag of chips, a cookie or brownie & bottled water or soda.

SALADS (\$20.00 per person)

Minimum of 15 people required. Minimum order per salad: 5 each.

TRADITIONAL CHEF SALAD

Julienne Strips of Turkey, Ham, Cheddar and Provolone Cheese served over a bed of Mixed Greens; Topped with Crumbled Bacon and your Choice of Dressing

(Pre-select one: Ranch, Balsamic Vinaigrette, Honey Mustard or Thousand Island)

CHICKEN CAESAR SALAD

Marinated Grilled Chicken, Hearts of Romaine, Parmesan Cheese & Croutons; Tossed in House Caesar Dressing

Available as a Gourmet Wrap Upon Request

Salads served with a cookie & bottled water or soda.

PLEASE NOTE: *Boxed lunches & salads available before 2pm.*

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CREATE YOUR OWN DINNER BUFFET

STARTERS *(Please pre-select two)*

- Mixed Greens Salad with Balsamic Vinaigrette & Ranch Dressings
- Spinach Salad with Dried Cranberries, Goat Cheese & Vinaigrette
- Classic Caesar Salad
- Louisiana Seafood Gumbo
- Corn Chowder
- Minestrone Soup*

**Vegetarian options*

ENTREE *(Please pre-select two)*

- Baked Chicken Parmesan
- Southern Fried Chicken
- Lemon-Rosemary Roasted Chicken Breast
- Pan-Roasted Market Fish with Tomato-Basil Sauce
- Sirloin Strip with Peppercorn Sauce
- Baked Ratatouille*
- Almond-Crusted Salmon with Citrus-Thyme Cream Sauce
- Marinated Flank Steak with Peppers & Onions
- Rosemary-Rubbed Top Round of Beef with Horseradish Cream
- Jambalaya with Shrimp, Chicken & Andouille Sausage
- Roasted Pork Tenderloin with Peach Salsa

**Vegetarian options*

SIDES *(Please pre-select two)*

- Mushroom Risotto
- Roasted Red Potatoes
- Garlic Mashed Potatoes
- Sautéed Seasonal Vegetables
- Steamed Broccoli
- Broccoli Au Gratin
- Baked Vidalia Onions with Parmesan Cheese
- Sautéed Green Beans
- Orzo with Roasted Vegetables
- Spanish Rice
- Lima Bean & Sweet Corn Succotash
- Macaroni & Cheese

DESSERTS *(Please pre-select two)*

- Bread Pudding with Whiskey Sauce
- Cheesecake
- Chocolate Layer Cake
- Display of Seasonal Sliced Fruit
- Seasonal Fruit Cobbler
- Key Lime Pie
- Carrot Cake with Cream Cheese Frosting

\$59.00 PER PERSON

(Add a third entree to main course options – additional \$7.00 per person)

Dinner selections served with fresh bread & butter, iced tea, coffee & water.

PLEASE NOTE: A minimum of 20 people required. Buffet service is for one hour. Themed buffets available upon request.

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PLATED DINNER OPTIONS

SALAD *(Please pre-select one)*

MIXED GREENS SALAD*

Iceberg, arugula and baby lettuces with grape tomatoes, garlic croutons & red onions

**Vegetarian option*

SPINACH SALAD*

Spinach with dried cranberries, goat cheese & vinaigrette dressing

CAESAR SALAD

Fresh crisp romaine hearts tossed with romano cheese & a creamy caesar dressing

ENTREE *(Please pre-select one)*

HARVEST HERB CHICKEN

Boneless Breast of Chicken with wild rice pilaf and herb butter

\$46.00 per person

PECAN-CRUSTED CHICKEN

Chicken Breast encrusted with chopped pecans; served with honey-mustard

\$47.00 per person

PAN-ROASTED MARKET FISH

Fillet of today's fresh catch - topped with citrus-thyme butter

\$49.00 per person

SAUTEED SEA SCALLOPS

Seared Jumbo Sea Scallops with sweet corn & spinach

\$51.00 per person

ROSEMARY RUBBED PORK LOIN

Tenderloin of Pork rubbed with fresh rosemary and topped with a whole grain mustard glaze

\$48.00 per person

BRAISED BEEF SHORT RIBS

Red wine braised short ribs served with peppers & onions

\$54.00 per person

GARLIC-ROSEMARY ROAST BEEF

Round of Beef seasoned with garlic & rosemary; sliced and served with horseradish cream

\$53.00 per person

STEAK & CHICKEN DUO

4 oz. Tender Filet & Half of a Boneless Chicken Breast stuffed with herbed cheese

\$60.00 per person

SURF & TURF DUO

4 oz. Tender Filet served with your pre-selected seafood option (broiled salmon fillet or grilled shrimp)

\$62.00 per person

VEGETABLE NAPOLEON (VEGETARIAN OPTION)

Layers of eggplant, zucchini, red bell pepper, squash and portobello mushroom topped with parmesan and romano cheeses & a tomato-basil sauce *(Omit cheese for vegan option)*

\$42.00 per person

DESSERTS *(Please pre-select one)*

- Blueberry Crumb Cheesecake
- Chocolate Layer Cake
- Carrot Cake with Cream Cheese Frosting
- Pecan Pie
- Dutch Apple Pie
- Fresh Berries with Sweet Cream

Served with chef's selection of seasonal vegetable & starch, fresh bread & butter, water & coffee.

PLEASE NOTE: *A minimum of 10 people required.*

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CREATE YOUR OWN RECEPTION

COLD HORS D'OEUVRES *(Please pre-select three)*

- Imported & Domestic Cheese Tray served with fresh fruit & crackers
- **(V)** Crisp Market Fresh Vegetable Tray with your choice of hummus or ranch dressing *(Omit Ranch - **VGN**)*
- **(VGN)** Tomato, Basil & Roasted Garlic Bruschetta
- **(G) (V)** Sliced Fresh Fruit Display with honey-lemon yogurt sauce *(Omit Yogurt - **VGN**)*
- Tomato Mozzarella Skewers
- Chicken Salad Canapes

HOT HORS D'OEUVRES *(Please pre-select three)*

- Hot Spinach & Artichoke Dip with tri-color tortilla chips
- Coconut Chicken Tenders with orange-marmalade sauce
- **(V)** Mushrooms stuffed with spinach
- Mushrooms stuffed with crabmeat
- **(V)** Mini Tuscan Ratatouille Tarts
- Smoked Chicken Quesadilla Cornucopias
- Shrimp & Grits Crisp
- Pork Pot Stickers
- Teriyaki Steak Skewers
- Miniature Sweet Potato Canapes

CHEF-ATTENDED STATIONS *(Please pre-select one)*

- Carved Roasted Top Round of Beef with miniature rolls, horseradish-cream & mayonnaise
- Carved Roasted Jamaican Jerk Pork Loin with miniature rolls & tropical fruit chutney
- Carved Honey-Glazed Ham with miniature rolls, rum-raisin sauce & dijon mustard
- Roasted Turkey Breast with miniature rolls, cranberry sauce & mayonnaise
- Pasta Station –
Your choice of two pastas:
tortellini, penne, bowtie or macaroni
And your choice of two sauces:
marinara, alfredo, or pesto cream

(Add a second action station, \$5 additional per person)

SELF-SERVE BEVERAGE STATION

- Lemonade
- Sweetened or Unsweetened Iced Tea
- Regular & Decaffeinated Coffee

\$71.00 PER PERSON

(Two hours of on-going food service)

Carving fee per station, \$100

Each additional half-hour of service, \$5 additional per person

V = Vegetarian • G = Gluten Free • VGN = Vegan

PLEASE NOTE: *A minimum of 50 people required.*

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HORS D'OEUVRES

Your Catering Sales representative will suggest necessary quantity based on your total guest count.

COLD SELECTIONS (per piece; minimum of 25 pieces per selection)

V Tomato Mozzarella Skewers	\$3.50
V Tomato, Basil & Roasted Garlic Bruschetta (Omit Cheese - VGN)	\$3.50
G Asparagus Spears wrapped in Smoked Salmon	\$4.50
G Jumbo Gulf Shrimp Display with Cocktail Sauce	\$6.00
Tuna Tartare on Toast Points	\$4.50
G Miniature Crabtinis	\$5.50
Pimento Cheese Finger Sandwiches	\$3.00
Vegetable Garden Canapes (Omit Cream Cheese - VGN)	\$3.50
Black Pepper-Crusted Tenderloin with Dried Cherry Spread on Toast Points	\$5.00
G Deviled Eggs	\$4.00
G Chicken Salad in Cherry Tomatoes	\$4.50
Black & Bleu Crostini	\$4.50
VGN Asparagus Crostini with Red Pepper Pesto	\$3.50

HOT SELECTIONS (per piece; minimum of 25 pieces per selection)

Miniature Sweet Potato Canapes	\$3.50
V Mushrooms Stuffed with Spinach	\$3.50
Mushrooms Stuffed with Crabmeat	\$4.50
V Spanakopita	\$3.50
V Mini Tuscan Ratatouille Tarts	\$3.50
Barbecued Shrimp	\$5.00
Coconut Shrimp with Thai Curry Sauce	\$5.00
Shrimp & Grits Crisp	\$4.50
Miniature Crab Cakes	\$6.00
G Chicken & Andouille Sausage Skewers	\$4.00
Chicken Spring Rolls with Sweet & Sour Sauce	\$4.00
Coconut Chicken Tenders with Orange-Marmalade Sauce	\$4.00
Smoked Chicken Quesadilla Cornucopias	\$5.00
G Barbecued Chicken Satay	\$5.00
G Spicy Buffalo Wings with Blue Cheese Dressing	\$3.50
G Shrimp & Andouille Sausage Brochettes with Cajun Barbecue Butter	\$5.00
Miniature Steak Sandwiches	\$6.00
Teriyaki Steak Skewers	\$5.00
G Bacon Wrapped Lobster Tail	\$6.50
G Candied Bacon Lollipops	\$4.00
G Lamb Lollipops	\$7.00
Crab Beignets	\$5.50
Zucchini Fritters	\$3.50
G Bacon-wrapped Brussels Sprouts with Tabasco-Honey	\$4.50

V = Vegetarian • **G** = Gluten Free • **VGN** = Vegan

Pricing is per person, unless otherwise indicated, and is subject to applicable taxes, gratuity, a 5% administrative fee, and/or other contracted fees. Menu selections & pricing are subject to change without notice until an event order is fully executed.

CARVING STATIONS & ACTION STATIONS

Add some excitement to your reception and allow our chefs to hand-toss the perfect dish.

ACTION STATIONS (\$100.00 Chef's attendant fee per action station; A minimum of 35 people required)

PASTA STATION \$13.50 per person

Penne & Bowtie Pasta, sauteed to order with chicken, mushrooms, sun-dried tomatoes, black olives, green onions & parmesan cheese

Choice of sauce: marinara, alfredo or pesto cream

Shrimp add-on – \$4.00 Additional per person

CAESAR SALAD STATION \$11.00 per person

Fresh Crisp Romaine Greens & Classic Caesar Dressing tossed to order with choice of chicken, bacon, parmesan cheese & croutons

Shrimp add-on – \$4.00 Additional per person

SHRIMP & GRITS \$17.00 per person

Jumbo Shrimp sauteed in seasoned butter and served in a martini glass over a bed of southern style grits

Choice of accompaniments: bacon, green onion & shredded cheddar cheese

GARLIC MASHPOTINI STATION \$13.00 per person

Garlic Mashed Potatoes served in a martini glass

Accompaniments: whipped butter, BBQ butter, sour cream, shredded cheddar cheese, bacon & chives

MAC & CHEESE BAR \$15.00 per person

Creamy Macaroni & Cheese served in a martini glass

Accompaniments: Peppers, Herb-Seasoned Bread Crumbs & Shredded Pork

CARVING STATIONS (\$100.00 Chef's attendant fee per carving station; A minimum of 35 people required)

Roasted Beef Tenderloin \$16.00 per person

Roasted Prime Strip Loin \$18.00 per person

Honey Glazed Bone-in Ham \$10.00 per person

Roasted Turkey Breast \$10.00 per person

Top Round of Beef (Serves 75) \$575.00

Each carving station includes silver dollar rolls & chef's selection of sauces: bearnaise, horseradish cream, remoulade, Creole mustard, dijon mustard, mayonnaise, and/or cranberry sauce.

PLEASE NOTE: *Attendant fees are based on 2 hours of service.*

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DISPLAY STATIONS & SWEETS

DISPLAY STATIONS *(A minimum of 20 people required)*

**GRILLED TUSCAN ANTIPASTO
VEGETABLES WITH RUSTIC BREADS**
A medley of farm fresh grilled vegetables;
served at room temperature
\$9.00 per person

GARDEN CRUDITES
Harvest fresh, crisp garden vegetables served with
ranch dressing, hummus & pita chips
\$7.00 per person

FRESH FRUIT & BERRY DISPLAY
Fresh seasonal fruit & berries
accompanied with yogurt & honey
\$10.50 per person

CHEESE & FRUIT DISPLAY
A selection of regional and imported cheeses
served with fresh & dried fruit, local honey, smoked
almonds & assorted crackers
\$11.50 per person

SPINACH & ARTICHOKE DIP
Served warm with toasted baguette
\$6.00 per person

CHARCUTERIE BOARD
Assorted artisan cheeses and meats, olives,
mustard & chef's selection of rustic breads
\$18.00 per person

SLICED SMOKED SALMON
With toast points & accompaniments –
chopped egg, capers, onion & tomatoes
SINGLE OPTION (serves 30-35)
\$16.00 per person

CHILLED SEAFOOD DISPLAY
Maine lobster, alaskan king crab legs, jumbo shrimp &
lump crabmeat; served with cocktail & remoulade sauces
\$30.00 per person

SOMETHING SWEET

Chocolate-Dipped Strawberries	\$49.00 per dozen
Miniature Cheesecakes	\$54.00 per dozen
A Variety of Macaroons	\$58.00 per dozen
Chef's Selection of Chocolate Truffles	\$51.00 per dozen

DESSERT DISPLAY *(A minimum of 50 people required)*

Assorted Cakes and Pies, Macaroons, Chocolate Truffles & Chocolate-Dipped Strawberries	\$15.00 per person
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A LA CARTE

BEVERAGES

Fresh Brewed Regular & Decaffeinated Coffee	\$52.00 per gallon
Sweet & Unsweet Iced Tea, Lemonade and Fruit Punch	\$45.00 per gallon
Assorted Specialty Hot Teas	\$4.00 per person
Red Bull	\$7.00 each
Sports Beverages	\$6.00 each
Vitamin Water	\$5.00 each
Bottled Juices	\$5.00 each
Assorted Soft Drinks	\$3.50 each
Milk (whole or 2%)	\$3.00 each
Fiji Still Water 330mL	\$4.50 each
San Pellegrino Sparking 500mL	\$7.50 each

BY THE DOZEN

Assorted Bags of Chips	\$27.00 per dozen
Assorted Candy Bars	\$34.00 per dozen
Assorted Brownies	\$39.00 per dozen
Cinnamon Rolls	\$43.00 per dozen
Variety of Granola Bars	\$29.00 per dozen
Seasonal Whole Fruit	\$29.00 per dozen
Assorted Freshly Baked Cookies	\$38.00 per dozen
Warm Pretzels with Whole Grain Mustard	\$49.00 per dozen
Yogurt Parfaits	\$58.00 per dozen

SAVORY SNACKS

Mixed Nuts	\$5.00 per person
Creole Snack Mix	\$4.00 per person
Truffle Popcorn	\$7.00 per person
Caramel Popcorn	\$6.00 per person

Pricing is per person, unless otherwise indicated, and is subject to applicable taxes, gratuity, a 5% administrative fee, and/or other contracted fees. Menu selections & pricing are subject to change without notice until an event order is fully executed.



BAR SELECTIONS

SPIRITS

Please select one level for the liquors on your bar (luxury, platinum, diamond or gold).

If more than one brand is listed, you may choose which brand(s) you prefer to offer in that category.

	LUXURY	PLATINUM	DIAMOND	GOLD
VODKA	Blood x Sweat x Tears	Ketel One	Tito's	Wheatley
TEQUILA	Tequila Ocho	Casamigos Blanco	Mi Campo	Corazon Blanco
AGED TEQUILA	Don Julio Anejo	Don Julio Repasado	Tequila Ocho Repasado	
MEZCAL	Dos Hombres	Dos Hombres	Dos Hombres	
GIN	Wonderbird	Hendrick's	Tanqueray	Askur Gin
RUM	Mount Gay XO	Mount Gay	Planteray 3 Stars	Myers's Platinum Rum
SPICED RUM	The Kraken	The Kraken	Sailor Jerry Spiced	Captain Morgan Spiced
DARK RUM	Ron Zacapa	Ron Zacapa	Myers's Dark	
TENNESSEE WHISKEY	Jack Daniel's Bonded	Jack Daniel's Bonded	Uncle Nearest	Jack Daniel's
CANADIAN WHISKY	Crown Royal Reserve	Crown Royal	Crown Royal	
BOURBON	Widow Jane	Woodford Reserve	Woodford Reserve	Evan Williams Black
	Eagle Rare (Blanton's +\$15)	Yellowstone	1792 Small Batch Bourbon	Bulleit
RYE WHISKEY	Whistle Pig 10 Year	Whistle Pig Piggyback		
IRISH WHISKEY	The Dead Rabbit	The Dead Rabbit	Bushmills	Tullamore DEW
SCOTCH	Monkey Shoulder	Johnnie Walker Black	Johnnie Walker Red	Grant's
SINGLE MALT SCOTCH	Balvenie 14 Year	Balvenie 12 Year		
TRIPLE SEC	Grand Marnier	Grand Marnier	Cointreau	Finest Call
VERMOUTH	Carpano Antica Sweet	Carpano Antica Sweet	Carpano Antica Sweet	
	Carpano Dry Vermouth	Carpano Dry Vermouth	Carpano Dry Vermouth	
MIXERS	Coke, Diet Coke, Sprite	Coke, Diet Coke, Sprite	Coke, Diet Coke, Sprite	Coke, Diet Coke, Sprite
PREMIUM MIXERS	Fever-Tree Club Soda, Tonic, Ginger Ale, Ginger Beer	Fever-Tree Club Soda, Tonic, Ginger Ale, Ginger Beer	Fever-Tree Club Soda, Tonic, Ginger Ale, Ginger Beer	Fever-Tree Club Soda, Tonic, Ginger Ale, Ginger Beer
COST PER COCKTAIL ON CONSUMPTION	\$23	\$16	\$14.50	\$13.50

BEERS

All beers listed below are offered on all bars, regardless of selected liquor or wine tier.

If you'd like to remove any of these selections, please let us know. For special requests and/or additional beer selections, please let us know your preferences and we will determine availability and pricing.

	LOCAL CRAFT	REGIONAL/CRAFT	IMPORTS/SPECIALTY	DOMESTIC
	Locally Brewed Selection	Bell's Oberon Ale DB Vienna Lager Dogfish Head 60 Minute Fat Tire Ale Sweetwater 420	Stella Artois Terrapin Cerveza Athletic Brewing (NA) SELTZERS/RTD CANS High Noon Vodka Sun Cruiser Spiked Tea Truly Hard Seltzer	Bud Light Budweiser Michelob Ultra
COST PER BEER	\$9.75	\$8.75	\$7.75	\$6.50

WINES BY THE BOTTLE

Our Beverage Director has selected the following red and white wines because they pair beautifully with our private dining and banquet menus. **Please select the tier you wish to serve your guests.** *Should you prefer to offer something specific or are looking for a wider range of varietals and options, please refer to our seasonal by the bottle wine selections or inquire about special orders and availability.*

	AMBASSADOR	SOMMELIER	VINTNER	CELLAR
CHARDONNAY	Stag's Leap, "Karia"	Argyle	Drumheller	Silver Gate Vineyards
CABERNET SAUVIGNON	Caymus, California	Intercept by Charles Woodson	Drumheller	Silver Gate Vineyards
COST PER BOTTLE	\$96	\$64	\$52	\$44

BAR SELECTIONS

CONSUMPTION BAR PRICING

All liquor, beer, wine, soft drinks and bottled water are charged based on consumption, added to the final bill, and subject to tax and gratuity.

SOFT DRINKS	\$3.50 each
BOTTLED WATER	
Fiji Natural Artesian (small, 330mL)	\$4.50/bottle
Fiji Natural Artesian (large, 1L)	\$8.95/bottle
San Pellegrino Sparkling 750mL	\$7.50/bottle

PACKAGE BAR PRICING

You may also opt for bar pricing per person based on the length of your event. Pricing is per person per hour(s) and based on your total guest count. You will be charged for all adults 21 and over who attend your event or for the number you guarantee (whichever is higher). Per person package bars include domestic and specialty beer, mixed drinks and wines by the glass based on the package level selected, as well as an assortment of soft drinks, juices and bottled waters. Maximum Duration – 4 Hours

	1 HOUR	2 HOURS	EACH ADDTL. HOUR
LUXURY <i>(Includes Sommelier Wine Selections)</i>	\$52	\$76	\$23 per hour
PLATINUM <i>(Includes Sommelier Wine Selections)</i>	\$38	\$59	\$16 per hour
DIAMOND <i>(Includes Vintner Wine Selections)</i>	\$34	\$56	\$15 per hour
GOLD <i>(Includes Cellar Wine Selections)</i>	\$32	\$52	\$14 per hour
BEER, WINE & HARD SELTZERS*	\$25	\$36	\$13 per hour

**Includes Domestic, Imported, Specialty & Craft Beers, Hard Seltzers, Vintner Selection Wines, as well as Soft Drinks, Juices and Bottled Water.*

BAR/CASHIER FEES

Private Bar Set-ups (Hosted Bar or Cash Bar) include one bartender and are \$75.00 per bar. Fee(s) will be waived on Hosted Bar if sales exceed \$500.00 per bar.

For Cash Bars for 75 guests or more, a cashier is required and will be charged at \$75.00 per cashier per bar.

For Cash Bars, drink pricing will be based on level of spirits chosen (luxury, platinum, diamond or gold) with applicable sales tax added and rounded to nearest dollar).

BAR ENHANCEMENTS

HAND-CRAFTED COCKTAILS

\$16 per drink on consumption | Add up to two of the following specialty cocktails to your bar:

NOLA MULE Reyka Icelandic Vodka, Orange Bitters, Fever-Tree Ginger Beer	SPICY MARGARITA Ghost Spicy Tequila Blanco, 21 Seeds Cucumber Jalapeño Tequila, Lime, Cointreau, Tres Agave Nectar	ESPRESSO MARTINI Blood x Sweat x Tears Vodka, Caffè Borghetti Espresso Liqueur, Reäl Madagascar Vanilla Syrup, Owen's Nitro-Infused Espresso
APEROL FIZZ Hendrick's Gin, Aperol, House-Made Lemon Sour, Mionetto Prosecco	RASPBERRY ROSEMARY COSMO Skyy Raspberry Vodka, Cointreau, Lime & Cranberry Juices, Raspberries, Fresh Rosemary	DIRTY WHEATLEY MARTINI Wheatley Vodka, Carpano Dry Vermouth, Olive Juice, Blue Cheese Stuffed Olives

“MAD MEN” CLASSIC COCKTAIL BAR

\$17 per drink on consumption

- Hand-Crafted Vodka & Gin Martinis
- Classic Bourbon/Whiskey Manhattans

THE HAIR OF THE DOG BAR

\$15 per drink on consumption

- Bloody Marys & Garnish Bar
- Blood Orange Mimosas or White Peach Bellinis

CORDIALS & LIQUEUR BAR

\$15 per drink on consumption

- Baileys Irish Cream
- Fernet Branca
- Caffè Borghetti Espresso
- Frangelico
- Disaronno Amaretto
- Grand Marnier
- Disaronno Velvet Cream
- Romana Sambuca White

MIXOLOGY or WINE CLASS

\$46 per person for a 1 hour class and tasting

- Today's hottest trends featuring classic cocktails or wine 101
- PLEASE NOTE:** Minimum of 20; Maximum of 50 guests

BY THE BOTTLE

SEASONAL WINE SELECTIONS

Our Beverage Director has selected the following seasonal wine selections for your further consideration. Pricing is by the bottle and based on consumption. If you have a special request for a wine selection not listed below, please let us know and we will determine availability and provide pricing.

SPARKLING, BLUSH & WHITE WINES

	Bottle
BRUT, Collet , Champagne, France	99
PROSECCO, Mionetto , “Avantgarde,” DOC, Treviso, Veneto, Italy	48
BRUT ROSE, Gruet , New Mexico	60
ROSE, Les Sarrins , Cote de Provence, France	56
SWEET RED MOSCATO, Quady , “Red Electra,” California	56
MOSCATO, Luccio Moscato D’Asti , DOCG, Piedmont, Italy	52

RED	Bottle
PINOT GRIGIO, Santa Margherita , Alto Adige, Italy	76
SAUVIGNON BLANC, Archetype , Marlborough, New Zealand	52
CHARDONNAY, Stag’s Leap Wine Cellars , “Karia,” Napa Valley, California	92
CHARDONNAY, Bezel by Cakebread Cellars Family , San Luis Obispo Coast, California	72
CHARDONNAY, Argyle , Willamette Valley, Oregon	64
CHARDONNAY, Drumheller , Columbia Valley, Washington	52
PINOT BLANC, Trimbach , Alsace, France	60

CELLAR LIST

	Bottle
PINOT NOIR, Belle Glos , “Las Alturas,” Santa Lucia Highlands, California	88
PINOT NOIR, Benmar , “Springbok,” Yamhill-Carlton, Willamette Valley, Oregon	72
PINOT NOIR, La Crema , Monterey, California	56
MALBEC, Catena Zapata , “Vista Flores,” Mendoza, Argentina	60
ZINFANDEL BLEND, Ridge Vineyards , “Three Valleys,” Sonoma County, California	72
SHIRAZ, Torbreck , “Woodcutter’s Shiraz,” Barossa Valley, Australia	60
RED BLEND, Rowen Wine Co. , Sonoma County, California	92
RED BLEND, Quilt , “Fabric of the Land,” Napa Valley, California	72
CABERNET BLEND, Pasqua Vigneti e Cantine , “Lui,” Veneto, Italy	60
CABERNET SAUVIGNON, Frank Family Vineyards , Napa Valley, California	99
CABERNET SAUVIGNON, Caymus Vineyards , California	96
CABERNET SAUVIGNON, Intercept by Charles Woodson , Paso Robles, California	64
CABERNET SAUVIGNON, Drumheller , Columbia Valley, Washington	52

Wine selections & pricing are subject to change seasonally.