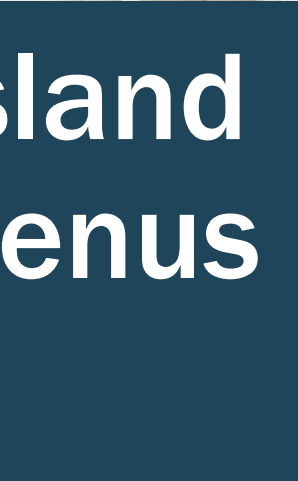




Treasure Island Catering Menus 2026





Continental Breakfasts

Continental Breakfasts are based on a one-hour time period
Food and Beverage from Continental Breakfasts
are not transferable to other breaks or meetings.

Menu can be made Organic for and additional \$10++ per person
*Menu may change based upon availability of Organic ingredients

Continental I

Chilled Orange Juice
Assorted Whole Fresh Fruit
Assorted Danish and Breakfast Pastries
Selection of Fruit Preserves and Butter
Freshly Brewed Coffee, Decaffeinated
Coffee and Hot Tea
\$25 per person

Continental II

Chilled Orange Juice
Assorted Whole Fresh Fruit
Assorted Bagels with Cream Cheese and Whipped
Butter
Assorted Danish and Breakfast Pastries
Selection of Fruit Preserves and Butter
Freshly Brewed Coffee, Decaffeinated Coffee and
Hot Tea
\$30 per person

Continental III Boxed Continental

Whole Fresh Fruit
Individual Yogurt, Muffin,
Bagel with Cream Cheese
Choice of Bottled Juice, Soft Drink or
Bottled Water
Freshly Brewed Coffee, Decaffeinated
Coffee and Hot Tea
\$35 per person

Grab and Go

Fresh Whole Bananas
Seasonal Diced Fruit Cocktail
Individual Low-fat Fruit Yogurt
Assorted Danish and Breakfast Pastries
Selection of Fruit Preserves and Butter
Hot Breakfast Sandwich* | Select Two
Based on one sandwich per person

Challah Twist Roll: Scrambled Eggs, Applewood Smoked Bacon
and Cheddar Cheese

Breakfast Croissant: Scrambled Eggs, Ham and Cheese

Breakfast Croissant: Scrambled Eggs, Sausage Patty and
Chives

Breakfast Burrito: Scrambled Eggs, Crispy Potatoes, Chorizo
and Monterey Jack Cheese

Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea

*Substitute gluten-free wrap for an additional \$2 per person
\$40 per person



Southern Country Breakfast Buffet

Chilled Orange and Cranberry Juice
Sliced Seasonal and Tropical Fruit
Individual Yogurts and Low Fat Granola
Assorted Bagels and Cream Cheese

Herb Scrambled Eggs with White Cheddar (V) (GF)
Breakfast Potatoes
Pork Sausage Patties
Southern Style Buttermilk Biscuits
with White Country Gravy

Muffins and Fresh Baked Pastries
Butter, Honey, Peanut Butter and Preserves

Freshly Brewed Coffee, Decaffeinated Coffee and
Hot Tea
\$45 per person

Breakfast Buffets

Food and Beverage from Buffet Breakfasts are not transferable to other breaks or meetings.

Menu can be made Organic for an additional \$10++ per person
*Menu may change based upon availability of Organic ingredients

All American Breakfast Buffet

Chilled Orange and Cranberry Juice

Sliced Seasonal and Tropical Fruit
Variety of Cold Cereals, 2% and Skim Milk
Individual Yogurts and Low Fat Granola

Fluffy Scrambled Eggs (V) (GF)
Breakfast Potatoes
Applewood Smoked Bacon
Farmers Link Sausage
Golden Fluffy Pancakes with Butter and
Maple Syrup

Muffins and Fresh Baked Pastries
Butter, Honey, Peanut Butter and
Preserves

Freshly Brewed Coffee, Decaffeinated
Coffee and Hot Tea
\$45.00 per person

Farm House Breakfast Buffet

Chilled Orange and Cranberry Juice
Sliced Seasonal and Tropical Fruit
Individual Yogurts and Low Fat Granola
Assorted Bagels and Cream Cheese

Farm House Scramble – with Bacon,
Ham, Breakfast Sausage, Tomato,
Scallion and Cheddar Cheese (GF)
Breakfast Potatoes
Virginia Smoked Ham
Cinnamon French Toast with
Whipped Butter and Maple Syrup

Muffins and Fresh Baked Pastries
Butter, Honey, Peanut Butter and
Preserves

Freshly Brewed Coffee, Decaffeinated
Coffee and Hot Tea
\$48 per person



Plated Breakfast

Food and Beverage from plated breakfasts are not transferable to other breaks or meetings.

Menu can be made Organic for an additional \$10++ per person

*Menu may change based upon availability of Organic ingredients

The Classic (GF)

Chilled Orange Juice

Freshly Scrambled Eggs

Applewood Smoked Bacon, Farmers Link

Sausage

Breakfast Potatoes

Fruit Garnish

Freshly Baked Pastries, Butter, Honey, Peanut

Butter and Preserves

Freshly Brewed Coffee, Decaffeinated Coffee and

Hot Tea

\$45.00 per person

Eggs Benedict

Chilled Orange Juice

Classic Sliced English Muffin topped with Poached

Egg and Canadian Bacon, Hollandaise Sauce

Breakfast Potatoes, Fresh Fruit Garnish

Freshly Baked Pastries, Butter, Honey, Peanut

Butter and Preserves

Freshly Brewed Coffee, Decaffeinated Coffee and

Hot Tea

\$45 per person

Cinnamon French Toast or Golden Fluffy

Buttermilk Pancakes

Chilled Orange Juice

Whipped Butter and Creamy Maple Syrup

Applewood Smoked Bacon and Farmers Sausage

Link

Fresh Fruit Garnish

Freshly Baked Breakfast Breads, Butter, Honey,

Peanut Butter and Preserves

Freshly Brewed Coffee, Decaffeinated Coffee and

Hot Tea

\$46 per person

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*Thoroughly cooking foods of animal origin such as beef, fish, lamb, milk, poultry, or shell stock reduces the risk of foodborne illness. Young Children, the elderly and individuals with certain health conditions may be at a higher risk if these food are consumed raw.

Breakfast Accompaniments/Stations

*Uniformed Chef \$250 per Chef

Pancakes | Select Two Pancakes \$12 per person
Buttermilk | Blueberry | Caramel Apple
Maple Syrup, Berry Syrup, Creamy Butter

*Breakfast Sandwiches

Select two:

-Challah Twist Roll: Scrambled Eggs, Applewood Smoked Bacon and Cheddar Cheese

Breakfast Croissant: Scrambled Eggs, Ham and Cheese

Breakfast Croissant: Scrambled Eggs, Sausage Patty and Chives

Breakfast Burrito: Scrambled Eggs, Crispy Potatoes, Chorizo and Monterey Jack Cheese

\$10 per person

French Toast | Choice of \$12 per person

Texas Toast | Brioche
Maple Syrup, Bananas Foster, Mixed Berry Compote, Whipped Cream, Creamy Butter

Belgium Style Waffles \$12 per person

Warm Maple Syrup, Mixed Berry Compote, Whipped Cream, Creamy Butter

Omelet Station (GF)

*Uniformed Chef \$250 per Chef

Diced Ham, Crumbled Bacon, Chopped Breakfast Sausage, Red Onion, Mushrooms, Roasted Red Pepper, Diced Tomato, Spinach, Cheddar Jack Cheese Mix and Feta Cheese

\$16 per person

Bagel Station \$15 per person

Assortment of Fresh Baked Bagels
Meats | Smoked Salmon, Sliced Smoked Turkey, Sliced Honey-cured Ham
Spreads | Plain, Cinnamon Raisin, Chive Cream Cheeses
Toppings | Chopped Egg, Sliced Tomato, Capers, Sliced Red Onion, Peanut Butter, Jam, Honey

Coffee Breaks

Minimum order of one dozen per item/variety

REFRESHMENTS

- **Freshly Brewed Coffee, Decaffeinated Coffee, Selections of Hot Tea**
- \$85 per gallon
- **Specialty Milk** (Almond, Soy, Coconut, Oat) \$2 per gallon of Hot Beverage

- **Iced Tea/Fruit Punch or Lemonade** \$75 per gallon
- **Apple, Orange or Cranberry Juice** \$25 per carafe

- **Bottled Juices** \$5 per bottle
- **Red Bull Energy Drink** \$5 each
- **Assorted Soda** (Pepsi, Diet Pepsi, Mountain Dew) \$4 each
- **Bottled Water** (Fiji), Perrier Sparkling Water \$5 each

BAKERY

Minimum order of one dozen per item/variety

- **Freshly Baked Assorted Breakfast Pastries** \$60 per dozen
- **Assorted Donuts** @\$60 per dozen
- **Freshly Baked Assorted Bagels & Cream Cheese** \$60 per dozen
- **Muffins** | Blueberry, Banana Nut, Orange Cranberry, Double Chocolate, Bran \$55 per dozen
- **Turnovers** | Apple, Raspberry \$55 per dozen
- **Pound Cake** | Lemon Blueberry, Orange-Cranberry, Apple Cinnamon, Chocolate Chip \$55 per dozen

- **Fruit Crumb Bars** | Blueberry, Apple, Peach, Raspberry \$58 per dozen
- **Miniature Fruit Cobblers**, Served Warm | Apple, Triple Berry, Blueberry \$58 per dozen
- **Warm Confections** | Beignets \$60 per dozen

- **Classic Cookies** | Oatmeal Raisin, Peanut Butter Chip, Chunky Chocolate \$55 per dozen
- **Rice Krispies Treats** | Plain, Chocolate Drizzle \$55 per dozen
- **Specialty Cookies** | White Chocolate Macadamia, Chocolate Ganache, Coconut Macaroons \$60 per dozen

- **Brownies** | Fudge, Fudge Walnut, Vanilla Blondies, Butterscotch \$55 per dozen

- **Warm Churros**, Caramel Sauce \$55 per dozen

- **Chocolate-Dipped Cake Pops** | Red Velvet, Vanilla Bean, Chocolate \$60 per dozen

- **Chocolate-Dipped Fruits** | Pineapple, Strawberries, Bananas \$60 per dozen

- **Cupcakes** | Vanilla with Vanilla Buttercream Frosting | Chocolate with Chocolate Ganache Frosting and Chocolate Sprinkles | Carrot with Cream Cheese Frosting | Red Velvet with Cream Cheese Frosting | Lemon with Blueberries with Lemon Cream Cheese Frosting @\$60.00 per dozen

DISPLAYS

Minimum order of one dozen per item/variety

- **FRESH SLICED FRUIT DISPLAY**
Sliced Fresh Fruit & Berry Display \$12 per person
- **VEGETABLE CRUDITE**
Display of Assorted Seasonal Vegetables \$12 per person Assorted Dips

- **HUMMUS/BABA GHANOUSH/TABBOULEH**
Hummus, Roasted Pepper Hummus, Baba Ghanoush, Tabbouleh Salad Assorted Freshly Grilled Flatbreads, Butter Herbed, Roasted Garlic Rubbed, Basil Pesto \$15 per person

Prices are subject to change and do not include 22% service charge or 8.375% tax, each subject to change.

Coffee Breaks

Minimum order of one dozen per item/variety

HEALTHY FRUITS & SNACKS

Minimum order of one dozen per item/variety

Whole Fresh Fruit | Banana, Orange, Apple \$65 per dozen
Fruit & Berry Kabob \$10 each
Individual Low-Fat Fruit Yogurt \$5 each
String Cheese \$4 each
Hard Boiled Eggs, Sea Salt \$48 per dozen

HEALTHY SNACKS | On Consumption

Minimum order of one dozen per item/variety

Trail Mix \$5 each
Individual Bag of Mixed Nuts \$5 each
Cliff Energy Bars \$5 each
Assorted Kind Bars \$5 each

SWEET & SALTY | On Consumption

Minimum order of one dozen per item/variety

Individual Bags of Beef Jerky \$6 each Individual Bags of Chips @ \$4.50 each
Individual Bags of Pretzels \$4 each
Individual Bags of Assorted Flavored Popcorn \$5 each
Individual Candy Bars | Snickers, Crunch, Butterfinger, M&M's Plain, M&M's Peanut, Almond Joy \$5 each

Blue and White Corn Tortilla with Salsa | Serves 25 \$125 per bowl

Blue and White Corn Tortilla with Guacamole | Serves 25 \$125 per bowl

Pita Chips with Hummus | Serves 25 \$125.00 per bowl

Potato Chips with Caramelized Onion Dip | Serves 25 \$125 per bowl

Pretzels | Serves 25 \$55 per bowl Assorted Ice Cream Bars \$48 per dozen

Warm Salted Pretzel Bites (6 pieces per order)
Cheese Sauce, Yellow & Dijon Mustards \$5 per person

Freshly Popped Popcorn from the Popcorn Wagon \$5 per person
Attendant Required | \$250 Per Attendant | 30 Guest Minimum

Packaged Breaks

Not Available for Breakfast, Lunch or Dinner Service | Breaks yield 1.5 total servings of food per guest

All Day Beverage Break Package

Beverage Service is for two consecutive (4) hour periods, allowing for breakfast and lunch service
Freshly Brewed Coffee, Decaffeinated Coffee,
Selection of Hot Teas
Assorted Soda and Bottled Water
\$76 per person

Half Day Beverage Break Package

Beverage Service is for (4) consecutive hours
Freshly Brewed Coffee, Decaffeinated Coffee,
Selection of Hot Teas
Assorted Soda and Bottled Water
\$38 per person

Packaged Break Beverage Enhancement –

*For Packaged Breaks on this Page Only
Based on 45 minutes of service

Enhance your package break with unlimited coffee, decaffeinated coffee, hot tea, soft drinks and bottled water \$10 per person

To Health (V) (GF)

Based on 45 minutes of service
Healthy Granola Bars
Low-Fat Greek Yogurt
Seasonal Fresh Fruit Salad
Fruit Smoothies
\$20 per person

The Spa Day (V)

Based on 45 minutes of service
Fresh Vegetables with Dips (GF)
Whole Fruit
Individual Yogurt
Granola Bars, Sliced Pita with Hummus
\$22 per person

Country Fair

Based on 45 minutes of service
Pretzel Bites with Cheese Sauce
Fried Oreo Cookies, Chocolate Drizzle
Miniature Funnel Cakes, Berry Compote, Whipped Cream
Ice Cream Bars
\$21 per person

Afternoon Tea

Based on 45 minutes of service
Fresh Berries and Sliced Fresh Fruit (GF)
Assorted Finger Sandwiches
Scones with Lemon Curd
Mini Tea Cakes
\$18 per person

Sunday in the Park

Based on 45 minutes of service
Mini Corn Dogs with Ketchup and Mustard
Individual bags of Trail Mix
Popcorn
Blondie Bars
\$20 per person

Chocolate Avalanche (V)

Based on 45 minutes of service
Assorted Chocolate Covered Fruits
Chocolate S'mores
Cookies
Melt away Bars
\$18 per person

SIESTA

Based on 45 minutes of service
Build Your Own Nachos:
Blue & White Corn Tortilla Chips, Jalapeños, Pico De Galo, Black Olives, Salsa, Guacamole, Queso Sauce
Crispy Taquitos
Corn Fritters Elote Style
Warm Churros, Caramel Sauce
\$20 per person

Lunch Buffets

Lunch Buffets are based on a 1 ½ hour time period.

Food and Beverage from Lunch Buffets are not transferable to other breaks or meetings

Menu can be made Organic for an additional \$10++ per person

*Menu may change based upon availability of Organic ingredients

South of the Border

Chicken Tortilla Soup

Salads (V) (GF)

Mixed Green Salad with Jicama and Pepitas, Cilantro Vinaigrette and Chipotle Ranch Dressings
Chopped Romaine and Kale with Chicken, Black Beans, Corn, Tomato and Tortilla Strips with Avocado Lime Vinaigrette

Sides

Mexican Red Rice, Mini Mexican Style Street Corn (GF)

Entrée's

Cheese Enchiladas, Flank Steak Fajitas (GF)
Pico de Gallo, Sour Cream and Shredded Cheese
Tilapia Vera Cruz (GF)

Desserts

Flan, Cajeta Filled Churros, Dulce de Leche Cupcakes

Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea

\$55 per person



Italian Buffet

Minestrone Soup (V)

Salads

Classic Caesar Salad with Garlic Croutons and Fresh Parmesan Cheese
Buffalo Mozzarella, Beefsteak Tomato with Fresh Sweet Basil and Balsamic Vinaigrette (V) (GF)

Sides

Garlic Sautéed Broccoli and Sun Dried Tomatoes (V) (GF)
Creamy Herb Polenta (V) (GF)

Entrée's

Eggplant Parmesan (V), Chicken Piccata (GF),
Steak Pizzaiola (GF)

Desserts

Tiramisu, Lemon Custard filled Profiteroles,
Seasonal Berry Tart

Parmesan and Garlic Breadsticks

Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea
\$56 per person

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Lunch Buffets

Lunch Buffets are based on a 1 ½ hour time period

Food and Beverage from Lunch Buffets are not transferable to other breaks or meetings

Menu can be made Organic for an additional \$10++ per person

*Menu may change based upon availability of Organic ingredients

Smoke and Fire

Southwestern Chicken and Corn Chowder (GF)

Salads

Potato Salad (V) (GF)

Garden Greens with Fresh Market Vegetables (V) (GF)

Ranch, Blue Cheese, Thousand Island and Italian Dressings

Sides

BBQ Baked Beans

Grilled Vegetable Medley (V) (GF)

Entrée's

BBQ Chicken (GF)

Pulled Pork with Onion BBQ (GF)

Smoked Brisket (GF)

Desserts

Warm Apple Crisp with Cinnamon

Whip Cream

Blondie's

Chocolate Pudding Cups

Brioche Slider Buns and Pretzel Buns

Freshly Brewed Coffee, Decaffeinated Coffee
and Hot Tea

\$59 per person

The Far East

Hot and Sour Soup (V)

Salads

Mandarin Chicken Salad

Quinoa Salad with Mango, Edamame, Tomato, Kale and

Lemon Vinaigrette (V)

Sides

Vegetable Fried Rice (V)

Vegetable Stir Fry (V)

Entrée's

Orange Chicken

Sweet and Sour Pork

Beef and Broccoli

Desserts

Fruit Tart

Fortune Cookies

Mango Macadamia Cupcake

Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea
\$56 per person

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Lunch Buffets

Lunch Buffets are based on a 1 ½ hour time period

Food and Beverage from Lunch Buffets are not transferable to other breaks or meetings

Menu can be made Organic for an additional \$10++ per person

*Menu may change based upon availability of Organic ingredients

Sandwich Shop

Chicken Noodle Soup

Salads

Garden Salad (V) (GF) Ranch, Balsamic Vinaigrette and
Lemon Vinaigrette Dressings

Sides

Poppy Seed Coleslaw (V) (GF)
Potato Chips

Entrée's – choice of three

Roasted Turkey, Mustard Spread, Lettuce, Sliced Tomato,
White American Cheese on Wheat and White bread

Black Forest Ham, Mayo, Lettuce, Sliced Tomato, Swiss
cheese on Sourdough

Roasted Beef, Horseradish Aioli, Sliced Tomato,
Shaved Onion, and Cheddar Cheese on a Hoagie Roll

Salami, Mortadella, Capicola with Shredded Lettuce,
Sliced Tomato, Shaved Onion, Provolone and Italian
Vinaigrette on a Hoagie Roll

Roasted Vegetable Wrap (V)

Desserts

Mini Cheesecakes, House Made Éclairs, Red Velvet Cookies
Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea
\$54 per person

Picnic

Cream of Tomato Soup (V) (GF)

Salads

Watermelon Salad with Feta Cheese and
Balsamic Vinaigrette (V) (GF)
Garden Salad (V) (GF)
Balsamic Vinaigrette, Ranch and
Lemon Vinaigrette

Sides

Macaroni and Cheese (V)
Sautéed Green Beans (V) (GF)

Entrée's

Burgers plus Fixings, Fried Chicken,
Grilled Citrus Salmon (GF)

Desserts

Mini Apple Pies, Snickerdoodle, Dark Chocolate Brownies

Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea
\$56 per person

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Plated Lunch Menus

Plated Lunches are based on a 1 ½ hour time period

All Plated Lunch Menus are three courses and include Freshly Baked Rolls and Butter and Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea

Food and Beverage from Plated Lunches are not transferable to other breaks or meetings

Menu can be made Organic for an additional \$10++ per person

*Menu may change based upon availability of Organic ingredients

Chicken Parmesan - \$56 per person

Traditional Caesar Salad, Shaved Parmesan,
Herb Croutons

Chicken Parmesan -Breaded Chicken Breast
with Pomodoro Sauce, Herb Buttered Linguini

Tiramisu

Grilled Salmon - \$54 per person

Mixed Baby Greens, Julienne Carrots and
Cucumbers, Raspberry Vinaigrette (V) (GF)

Grilled Salmon (GF) - Lemon Lime Beurre Blanc,
Spaghetti Squash with Roasted Garlic, Blistered
Tomatoes and Fresh Basil

Fresh Tropical Fruit Tart

Chicken Roma - \$58 per person

Baby Spinach, Toasted Pecans, Maytag Blue Cheese,
Pear Vinaigrette (V) (GF)

Chicken Roma, Tomatoes, Artichoke, Mushrooms,
Capers, Fresh Mozzarella with Buttered Farfalle and
Sweet Basil

Vanilla Cheese Cake with Strawberry Sauce

Bacon Wrapped Pork Tenderloin Medallions

- \$56 per person

Watermelon and Feta Cheese Salad with Toasted
Almonds and White Balsamic Vinaigrette (V) (GF)

Bacon Wrapped Pork Tenderloin Medallions (GF)
With Broccolini and Roasted Garlic Potato Puree

Down Home Strawberry-Rhubarb Cobbler with
Vanilla Bean Ice Cream

Grilled Open-Faced Ribeye Steak Sandwich

- \$60 per person

Limestone Wedge, Hickory Smoked Bacon,
Crispy Shallots, Peppercorn Ranch (V) (GF)

Grilled Open-Faced Ribeye Steak Sandwich
Garnished with Mushrooms, Red Pepper,
Jalapenos and Fried Onions. Side of Horseradish Aioli

Served with Hand Cut Garlic Parmesan Potato Wedges

Blackberry Tart with Lemon Meringue

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Boxed Lunch

Boxed Lunches are for to-go service only and cannot be served in the meeting room

Choice of three:

Sandwiches

Roasted Turkey, Mustard Spread, Lettuce, Sliced Tomato, White American Cheese on Wheat.

Black Forest Ham, Mayo, Lettuce, Sliced Tomato, Swiss cheese on Sourdough.

Roasted Beef, Horseradish Aioli, Sliced Tomato, Shaved Onion, and Cheddar Cheese on a Hoagie Roll.

Salami, Italian Vinaigrette, Shredded Lettuce, Sliced Tomato, Shaved Onion and Provolone Cheese on a Ciabatta.

Wraps

Roasted Vegetable Wrap (V)

Chicken Caesar Wrap

Chicken Salad Wrap

Choice of one Side

Pasta Salad (V) (GF)

Cole Slaw (V) (GF)

Potato Chips

Choice of one Dessert

Whole Fresh Fruit

Cookie

Brownie

One Soda or One Bottled Water per person

\$50 per person

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Reception/Hors D'Oeuvres Menu

Two Hour Welcome Reception

Minimum 25 people

Seafood Display (based on 5 pieces per person)
Chilled Jumbo Gulf Shrimp
Served with Lemon Wedges and Cocktail Sauce

Domestic and Imported Cheeses (V)
Brie, Wisconsin Sharp Cheddar, Double Cream Bavarian, Port Salut, Bel Paese, Maytag Blue, Gruyere and Sonoma Goat.
Served with Hearth Baked Breads, Lavosh and Water Crackers. Garnished with Dried Fruits and Nuts

Market Fresh Vegetables (V) (GF)
Assortment of Seasonal Vegetables including Broccoli, Cauliflower, Baby Carrots, Cherry Tomatoes, Mushrooms, Jicama, Celery and a Variety of Dipping Sauces and Chutneys

Slider Station (based on one of each type)
Filet with Bleu Cheese and Wild Mushrooms
Buffalo Chicken Slider with Blue Cheese and Cole Slaw Salad

Dessert Station (based on 2 pieces per person)
Selection of Miniature Cakes, Tarts and French Pastries

Select Bar
Select Liquors
House Wines
Imported and Domestic Beer
Soft Drinks
Bottled Water
\$160.00 per person
\$250 bartender fee
(1) bartender per 100 guests is required

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Reception/Hors D'Oeuvres Menu

-Sold by the Dozen-

Cold

-Grilled Mediterranean Vegetables on Pita Crisp (V)

Hot

-Falafel with Tzatziki Sauce

-Spanakopita - Spinach and Feta

-Chicken Wings with Buffalo and Ranch Dip (GF)

-Vegetable Samosa (V)

-Vegetable Spring Roll (V)

-Franks in a Blanket

\$72 per item per dozen

Cold

-Chinese Chicken Salad on Crispy Wonton

-Vietnamese Spring Rolls with Scallion Soy Dipping Sauce (V)

-Prosciutto and Melon on Skewer (GF)

-Caprese Salad Fork (V) (GF)

-Shrimp and Avocado Salad on Cucumber Round (GF)

-Smoked Salmon Spoon with Chive Cream and Fried Capers (GF)

Hot

-Brie in Puff Pastry with Champagne Raspberry Sauce (V)

-Chicken Tinga with Cotija Cheese in a Tortilla Shell (GF)

-Pork Potstickers with Scallion Soy Dipping Sauce

-Chicken Satay with Thai Peanut Sauce

-*Beef Satay with Homemade Steak Sauce

-*Beef Wellington with Sauce Béarnaise

\$82 per item per dozen

-Sold by the Dozen-

Cold

-*Blackened Ahi Spoon, Creole Slaw (GF)

-*Roast Beef Tenderloin Crostini, Crispy Onion, Blue Cheese

-*Roast Beef with Asparagus Tips and Boursin Cheese

-Prosciutto wrapped Asparagus with Cream Cheese

-Whipped Boursin Cheese, Peppered English Cucumber (V)

-Roma Tomato and Basil Bruschetta, Shaved Pecorino Cheese (V)

Hot

-Tempura Shrimp Skewer

-Bacon Wrapped Shrimp

\$85 per item per dozen

Cold

-*Ahi Poke Spoon with Miso, Coriander and Sesame Seeds

-Lobster Medallion Spoon with Mango Salsa (GF)

-Dungeness Crab Salad Spoon (GF)

Hot

-Mini Crab Cake with Herb Remoulade

-Citrus-Cilantro Bacon Wrapped Scallops (GF)

-Crab Stuffed Mushroom with Lobster Mornay

\$99 per item per dozen

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Reception Menu – Stations

Uniformed Chef \$250 per 100 guests per 2 Hours – Reception Menus can only be used for a reception/cocktail event. Guarantee's must be the same as attendance.

Domestic and Imported Cheeses (V)

Brie, Wisconsin Sharp Cheddar, Double Cream Bavarian, Port Salut, Bel Paese, Maytag Blue, Gruyere and Sonoma Goat. Served with Hearth Baked Breads, Lavosh and Water Crackers. Garnished with Dried Fruits and Nuts

Small Display (Serves 30 – 50 people)

\$850 each

Medium Display (Serves 50 – 80 people)

\$1350 each

Large Display (Serves 80 – 100 people)

\$1650 each

Market Fresh Vegetables (V) (GF)

Assortment of Seasonal Vegetables including Broccoli, Cauliflower, Baby Carrots, Cherry Tomatoes, Mushrooms, Jicama, Celery and a Variety of Dipping Sauces and Chutneys

Small Display (Serves 30 – 50 people)

\$650 each

Medium Display (Serves 50 – 80 people)

\$1000 each

Large Display (Serves 80 – 100 people)

\$1250 each

Salsa Bar (V) (GF)

Tortilla Chips served with a Variety of House Made Salsas including: Pico de Gallo, Salsa Verde, Fire Roasted Pineapple Salsas, and House Made Guacamole

Small Display (Serves 30 – 50 people)

\$650 each

Medium Display (Serves 50 – 80

people) \$1000 each

Large Display (Serves 80 – 100 people)

\$1250 each

Garden Salads

(Choice of Two)

-*Caesar Salad with Shaved Parmesan and Herb Croutons

-Chinese Chicken Salad

-Tomato Mozzarella with Olive Oil and Balsamic Drizzle (V) (GF)

-Mixed Greens, Feta, Artichoke Hearts, Kalamata Olives, Lemon Goddess Dressing (V) (GF)

-Spinach, Crumbled Bacon, Blue Cheese, Candied Pecans, Basil Balsamic Vinaigrette (V)

\$18 per person

Carving

BBQ Brisket

(Serves 30 people)

Served with a Single Barrel Whiskey BBQ Sauce and Rolls

\$400 each

Seared Whole Beef Tenderloin (GF)

(Serves 35 people)

Cabernet Wine Sauce (GF), Béarnaise (GF) and Rolls

\$650 each

Giant Waygu Beef Shank "Osso Buco"

(Minimum 30 people)

Braised Au Jus and Rolls

\$25.00 per person



Slow Roasted Prime Rib (GF)

(Serves 45 people)

Fresh Horseradish (GF) and Creamy Horseradish (GF)

Au Jus (GF) and Rolls

\$650 each

Steamship Round of Beef (GF)

(Serves 150 people)

Creamy Horseradish Sauce (GF), Horseradish (GF)

Spicy Brown Mustard (GF), Au jus (GF) and Rolls

\$2000 each

Whole Breast of Turkey (GF)

(Serves 20 people)

Giblet Gravy, Cranberry Relish (GF) and Rolls

\$450 each

Maple Glazed Ham

(Serves 30 people)

Bourbon Apple Sauce, Spicy Brown Mustard (GF) and Rolls

\$475 each

Whole Baked Salmon en Croute

(Serves 25 people)

Dijon Dill Sauce and Hollandaise (GF)

\$500 each

Reception Menu – Stations

Uniformed Chef \$250 per 100 guests per 2 Hours

Fajitas

Seasoned Flank Steak and Chicken, Sliced Peppers and Onions, Mushrooms, Diced Tomato, Green Onion, Cilantro, Cheddar Jack Cheese Mix, Mexican Crema, Shredded Lettuce, Lime Wedges, Soft Flour Tortillas or Corn Tortillas, Mexican Red Rice and Refried Beans
\$24 per person

*Based on (3) fajitas per person

Add Seafood: Shrimp, Scallops and Calamari \$8.50 per person

Street Tacos

Grilled Marinated Flank Steak, Chicken Tinga, Pork Carnitas, Soft Corn Tortillas, Diced Onions, Tomato, Cilantro, Cabbage Slaw, Lime Wedges, Guacamole, Grated Cheeses, Mexican Crema, Green Herb Rice, Refried Beans, Tortilla Chips, Chipotle Salsa, Spicy Molcajete Green Salsa, Creamy Peruvian Green Chile Dip
\$28 per person

*Based on (3) tacos per person

Add Seafood: Shrimp or Beer Battered Fish \$5 per item per person

Pasta Station

Choice of two

Cheese Tortellini, Penne, Rigatoni, Gemelli or Farfalle Pasta

Choice of two

Pomodoro, Pesto Cream, Alfredo or Pink Vodka Sauce
Served with Sweet Basil, Onions, Spinach, Mushrooms, Feta Cheese, Kalamata Olives, Mixed Grilled Vegetables, Diced Tomatoes, Shaved Parmesan, Chicken, Sliced Italian Sausage. Garlic Bread Sticks

\$25 per person

*Based on one serving of each pasta per person

Add Seafood: Shrimp, Scallops and Calamari \$8.50 per person

Slider Bar - Choice of 2

Sirloin Burger with Roma Tomato, Grilled Onions and Cheddar Cheese
Filet with Bleu Cheese and Wild Mushrooms
Buffalo Chicken Slider with Blue Cheese and Cole Slaw Salad
Pulled BBQ Chicken with Fried Onions and Creamy Cole Slaw
Vegetarian Burger with Roma Tomato and Guacamole

Pre-made Sliders served on Miniature Split Rolls
Ketchup, Mustard and Mayonnaise on the side

\$25 per person

*Based on (2) items per person

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Reception Menu – Stations/Desserts

Uniformed Chef \$250 per 100 guests per 2 Hours

Sundae Bar

Minimum 25 guests

• Uniformed Chef \$300 per 75 guests per 2 Hours Ice

Cream: Vanilla, Strawberry and Chocolate Sauces:

Strawberry, Hot Fudge and Caramel

Sides: Chopped Nuts, Bananas, Rainbow Sprinkles, Toasted

Coconut, Chocolate Chips, Cherries, Fresh Whipped Cream

\$20 per person

Fresh Fruit Display

Tropical Fruits, Melons and Seasonal Berries

Small Display (Serves 30 – 50 people) \$700 each

Medium Display (Serves 50 – 80 people) \$1120 each

Large Display (Serves 80 – 100 people) \$1400 each

Pastries

Classic Cookies | Oatmeal Raisin, Peanut Butter Chip, Chunky Chocolate
\$61 per dozen

Brownies | Fudge, Fudge Walnut, Vanilla Blondies, Butterscotch \$61 per dozen

Warm Churros, Caramel Sauce \$55 per dozen

Chocolate-Dipped Cake Pops | Red Velvet, Vanilla Bean, Chocolate \$60 per dozen

Chocolate-Dipped Fruits | Pineapple, Strawberries, Bananas \$60 per dozen

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Dinner Buffets

Taste of TI

Gilley's

Gilley's Chopped Salad, Iceberg and Romaine, Cherry Tomatoes, Garbanzo Beans, Cheddar Cheese, Pepperoncini, Craisins, Black Olives, Chopped Egg, Carrots, Radishes and Cornbread Croutons Honey Balsamic Dressing

Gilley' Chili with Shredded Cheddar and Diced Onion

Phil's Steakhouse

Caprese: Fresh Burratta Mozzarella, Heirloom Tomatoes with Basil Pesto and Balsamic (V) (GF)

Mini Steak Pizzaiola: Sautéed Onions, Peppers and Mushrooms with Marinara and Mozzarella (GF)

Herb Roasted Fingerling Potatoes

Las Vegas Yacht Club

LVYC Pan Seared Salmon with a Farro and Roasted Onion Medley served with Gremolata

Garlic Roasted Broccolini with Lemon and Pecorino Cheese

Assorted Desserts

Mini Peach Cobbler, Mini Key Lime Pie, Chocolate Mousse

\$130 per person

Dinner Buffets are based on a 2-hour time-period

-Minimum of 25 people-

Menu can be made Organic for an additional \$10++ per person

*Menu may change based upon availability of Organic ingredients



Taste of the World

Latin America

Arroz con Pollo (GF)

Make Your Own Street Tacos (GF):

Seasoned Beef and Chicken with Diced Onion and Cilantro, Pico de Gallo, Shredded Cheese Mix, Avocado Cream Sauce, Lime Wedges and Soft Corn Tortillas

Asia

Individual Chinese Chicken Salad Teriyaki Salmon

Middle East

Greek Salad (V)(GF)

Tandoori Chicken (GF)

Beef Kabobs with Vegetables (GF)

Assorted Desserts

Dulce de Leche Cupcake

Tropical Fruit Tarts

Baklava

Freshly Brewed Coffee,

Decaffeinated Coffee, Hot Tea and Iced Tea

\$135 per person

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Dinner Buffets

Dinner Buffets are based on a 2-hour time-period
-Minimum of 25 people-
Menu can be made Organic for and additional
\$10++ per person
*Menu may change based upon availability of
Organic ingredients

Across America

North-East Comforts

Mini New England Clam Chowder
Salmon and Peas (GF)

Southern Hospitality

Herbed Cucumber and Tomato Salad (V) (GF)
Creamed Corn

Southern BBQ

Smoke Brisket with Bourbon BBQ Sauce
Pulled Pork with Carolina Gold Sauce (GF)
and Slider Buns

West Coast Wineries

Cobb Salad (V) (GF)
Lemon Pepper Roasted Chicken (GF)

Assorted Desserts

Marble Fudge Cup Cakes, Mini Cherry Pies
Lemon Cheesecake with Strawberry Topping

Freshly Brewed Coffee, Decaffeinated Coffee,
Hot Tea and Iced Tea

\$125 per person

The Cowboy

Salad

Coleslaw with Honey Poppyseed Dressing

Romaine Salad with Roasted Corn, Black Beans,
Tri-Color Tortilla Strips, Cilantro-Lime Dressing (V)
(GF)

Entrees

Slow-Smoked Tri-Tip (GF), Tobacco Onion Rings,
Light Pan-Gravy
Cowboy Pulled Pork with Onion BBQ Sauce (GF)
Chipotle Lime Salmon (GF)

Sides

Baked Beans
Sweet Potato Mash with Maple Syrup

Desserts

Apple Pie
Chocolate Cake
Cheesecake with Fruit Topping

Fresh Baked Cornbread and Honey Butter

Freshly Brewed Coffee, Decaffeinated Coffee, Hot
Tea and Iced Tea

\$130 per person

Wok This Way

Salads

Asian Bean Sprout and Green Onion Salad
(V)
Thai Beef Salad

Entrees

Szechuan Beef
Honey Garlic Chili Salmon
Kung Pao Chicken

Sides

Fried Rice
Baby Bok Choy and Shiitake Mushrooms (V)

Desserts

Mango Napoleon, Fortune Cookies,
Coconut Cream Pie

Freshly Brewed Coffee, Decaffeinated
Coffee,
Hot Tea and Iced Tea

\$125 per person

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Dinner Buffets

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-Minimum of 25 people-
Menu can be made Organic for and additional
\$10++ per person
*Menu may change based upon availability of
Organic ingredients

Ciao Bella

Salads

Classic Caesar Salad, Parmesan Cheese, Herbed Croutons
Buffalo Mozzarella, Grilled Eggplant and Beefsteak Tomato
with Balsamic Dressing (V) (GF)

Entree

Bistecca Pizzaiola, Petite Steaks with a Zesty Marinara,
Oregano and Capers (GF)
Grilled Salmon with Light Lemon Butter (GF)
Chicken Parmesan, Parmesan Crusted

Sides

Pasta with Marinara Sauce
Oven Roasted Mushroom, Cauliflower and Tomatoes

Desserts

Tiramisu and Cannoli, Panna Cotta with Fresh Berries

Garlic Bread Sticks, Focaccia, Extra Virgin Olive Oil and
Butter

Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and
Iced Tea

\$125 per person

Fiesta

Salads

Jicama and Watermelon Salad (V) (GF)

Quinoa Salad with Corn, Black Beans, Cilantro,
Onion, Jalapeno, Peppers with Agave Lime
Vinaigrette (V) (GF)

Entree

Chicken Fajitas with Mushrooms, Peppers,
Onions (GF), Flour Tortillas and Corn Tortillas (GF)

Carne Asada with Grilled Onions (GF)
Pico de Gallo, Diced Onions, Diced Tomato,
Cheddar and Jack Cheese Mix, Cilantro
and Lime Wedges

Tilapia Vera Cruz

Sides

Mexican Red Rice (V) (GF)
Borracho Beans (GF)

Desserts

Flan, Cajeta Filled Churros and
Dulce de Leche Cupcake

Freshly Brewed Coffee, Decaffeinated Coffee,
Hot Tea and Iced Tea

\$125 per person

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Plated Dinner

Plated Dinners are based on a 1 ½ hour time period - -Minimum of 25 people- All Plated Dinner Menus are three courses and include Freshly Baked Rolls and Butter and Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea

Menu can be made Organic for and additional \$10++ per person

*Menu may change based upon availability of Organic ingredients

Chicken Piccata - \$105 per person

Traditional Caesar Salad, Shaved Parmesan, Herb Croutons

Chicken Piccata - Pan Seared Chicken in a light Lemon Caper Sauce Served with Buttered Linguini and Italian Vegetable Medley

Mascarpone Cheesecake with Almond Biscotti Crust and Drunken Cherries

White Wine Marinated Half Chicken (GF) - \$115 per person Baby Spinach, Toasted Pecans, Maytag Blue Cheese, Pear Vinaigrette (V)

White Wine Marinated Half Chicken (GF)
Oven Roasted Root Vegetables, Mashed Potatoes with Natural Jus

Mixed Berry Tiramisu with Lemon Cake Orange Essence

Pan-Roasted Salmon (GF) - \$115 per person
Mixed Baby Greens, Julienne Carrots and Cucumbers, Raspberry Vinaigrette (V) (GF)

Pan-Roasted Salmon (GF)
Spaghetti Squash with Cream Basil and Tomatoes, Chipotle Crème

Green Apple Tart and Cinnamon Ice Cream

Slow-Roasted Prime Rib (GF) - \$125 per person
Watermelon and Feta Cheese Salad with Toasted Almonds, White Balsamic Vinaigrette (V) (GF)

*Slow-Roasted Prime Rib (GF)
Fresh Sour Cream-Chive Whipped Potatoes, Glazed Carrots, Natural Jus and Horseradish

Pineapple Macadamia Cheesecake

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Plated Dinner

Plated Dinners are based on a 1 ½ hour time period - Minimum of 25 people- All Plated Dinner Menus are three courses and include Freshly Baked Rolls and Butter and Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea -

Menu can be made Organic for an additional \$10++ per person

*Menu may change based upon availability of Organic ingredients

Char-Grilled Beef Sirloin (GF) - \$125 per person

Traditional Caesar Salad, Shaved Parmesan, Herb Croutons

*Char-Grilled Beef Sirloin (GF) - Buttermilk Whipped Potatoes, Roasted Seasonal Vegetables, Brandy Peppercorn Sauce

White Chocolate Banana Cream Pie with Caramel Sauce

Grilled Tenderloin and Herb Marinated Chicken Breast (GF) - \$135 per person

Red and Yellow Tomatoes, Buffalo Mozzarella, Arugula, Basil Chiffonade, Basil-Infused Olive Oil (V) (GF)

*Grilled Tenderloin and Herb Marinated Chicken Breast (GF)
Potato Puree, Seasonal Vegetables

Marble Dark and White Chocolate Mousse Bombe with Fresh Raspberry Compote

Pan Seared Halibut - \$125 per person

Mixed Baby Greens, Julienne Carrots and Cucumbers, Raspberry Vinaigrette (V) (GF)

Pan Seared Halibut - Celery Root Puree, Roasted Cauliflower with Almonds, Capers and Fatty Raisins with White Wine Butter Sauce

Lemon Custard Profiteroles with Strawberry Coulis and Chantilly Cream

Grilled Chicken Breast and Seared Salmon - \$130 per person

Baby Spinach, Toasted Pecans, Maytag Blue Cheese, Pear Vinaigrette (V)

*Grilled Chicken Breast and Seared Salmon
Rice Pilaf, Seasonal Vegetables and Herbed Beurre Blanc

Mascarpone Cheesecake with Almond Biscotti Crust and Drunken Cherries

Roasted Filet Mignon (GF) - \$125 per person

Red and Yellow Tomatoes, Buffalo Mozzarella, Arugula, Basil Chiffonade, Basil-Infused Olive Oil (V) (GF)

*Roasted Filet Mignon (GF)

Truffle Madeira Sauce, Herb Roasted Baby Potatoes and Grilled Asparagus

Bittersweet Chocolate Tart with Orange Scented Whipped Cream

Vegetarian Pasta Primavera (V) - \$105 per person

Mixed Baby Greens, Julienne Carrots and Cucumbers, Raspberry Vinaigrette (V) (GF)

Vegetarian Pasta Primavera (V)
Capellini Pasta in Zesty Marinara with Chef's Selection of Fresh Seasonal Vegetables

Green Tea Crème Brulee with Lemon Cookie

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Banquet Bar

Host Select Brands

Vodka, Whiskey, Bourbon, Scotch Whiskey,
Rum, Gin, Brandy @\$12

House Wines @\$9

Imported @\$9
Domestic Beer @\$7

Assorted Soda & Bottled Water @\$4

Host Premium Brands

Vodka, Whiskey, Bourbon, Scotch Whiskey,
Rum, Tequila, Gin, Cognac @\$13

House Wines @\$9

Imported @\$9
Domestic Beer @\$7

Assorted Soda & Bottled Water @\$4

Host VIP Brands

Vodka, Whiskey, Bourbon, Scotch Whiskey,
Scotch, Rum, Tequila, Gin, Cognac @\$14

House Wines @\$9

Imported @\$9
Domestic Beer @\$7

Assorted Soda & Bottled Water @\$4

Host Bar Packages

-Prices are based per person – Minimum 25 people-
**Shots/Shooters are not included in Package Price

	One Hour	Two Hour	Three Hour
Select	\$30	\$50	\$60
Premium	\$45	\$60	\$70
VIP	\$55	\$70	\$80
Beer/Wine Soda Bottled Water	\$25	\$35	\$45

Cash Bar

Premium Brands	\$14 per drink
VIP Brands	\$16 per drink
House Wines	\$10 per drink
Imported Beer	\$10 per drink
Domestic Beer	\$8 per drink
Soda/Bottled Water	\$4 per drink

Select Brands - \$12 per person for each additional hour based on guaranteed number of people

Premium Brands - \$14 per person for each additional hour based on guaranteed number of people

VIP Brands - \$16 per person for each additional hour based on guaranteed number of people

Host Beer/Wine - \$10 per person for each additional hour based on guaranteed number of people

Host Bar/Cash Bar

Bartender fee \$200– (1) Bartender per 100 guests
Convention Bar Porter @\$200.00 each

*8.375% tax will be applied to the Bartender and Convention Bar Porter labor charge.

Banquet Bar

Wines from our Cellar

Pricing is for 750ml bottles unless otherwise specified

Champagne & Sparkling

Campo Viejo, Brut \$40 per bottle

Domaine St. Michelle, Columbia Valley, Cuvee, Brut \$45 per bottle

Veuve Clicquo (Gold) France \$210 per bottle

House Wines

Stone Cap, Chardonnay, California \$45 per bottle

Stone Cap, Cabernet Sauvignon, California \$45 per bottle

Stone Cap, Merlot, California \$45 per bottle

White

Robert Mondavi, Private Select, Chardonnay @\$45 per bottle

William Hill CC, Chardonnay \$50 per bottle

Ferrari Carano, Chardonnay \$55 per bottle

Rodney Strong, Chardonnay \$55 per bottle

Red

Robert Mondavi, Private Select, Cabernet Sauvignon \$45 per bottle

Rodney Strong, Cabernet Sauvignon \$55 per bottle

Ferrari Carano, \$56 per bottle

Educated Guess, Cabernet Sauvignon \$65 per bottle

William Hill, Cabernet Sauvignon \$130 per bottle

Jordan Alexander Valley, Cabernet Sauvignon \$162 per bottle

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