



Treasure Island Catering Menus 2027













Continental Breakfasts are based on a one-hour time period
Food and Beverage from Continental Breakfasts
are not transferable to other breaks or meetings.
Minimum 25 people
Menu can be made Organic for and additional $10++ per person
*Menu may change based upon availability of Organic ingredients

AM Launch Pad

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

Bites and Brew

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

On-The-Fly Breakfast

Fresh Whole Bananas
Individual Low-fat Fruit Yogurt
Assorted Danish and Breakfast Pastries
Selection of Fruit Preserves and Butter
Hot Breakfast Sandwiches
Breakfast Croissant - Scrambled Eggs, Ham and Cheese
Breakfast Burrito - Scrambled Eggs, Crispy Potatoes, Chorizo and Monterey Jack Cheese
Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea

$40 per person
*Based on one sandwich per person

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BREAKFAST BUFFETS

Food and Beverage from Buffet Breakfasts are not transferable to other breaks or meetings. Minimum 25 people

Menu can be made Organic for and additional $10++ per person
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Yolk & Rise

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

Herb Scrambled Eggs with White Cheddar
Breakfast Potatoes, Sausage

Southern Style Buttermilk Biscuits
White Country Gravy

Muffins and Fresh Baked Pastries
Butter, Honey, and Preserves

Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea
$50 per person

Stack & Scramble

Chilled Orange and Cranberry Juice
Sliced Seasonal Fruit
Variety of Cold Cereals, 2% and Skim Milk
Individual Yogurts and Low-Fat Granola

Fluffy Scrambled Eggs (V) (GF)
Breakfast Potatoes, Bacon, Link Sausage

Golden Fluffy Pancakes with Butter and Maple Syrup

Muffins and Fresh Baked Pastries
Butter, Honey and Preserves

Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea
$52.00 per person

Egg-cellent Cinnamon

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

Scramble – with Breakfast Sausage, Scallion and Cheddar Cheese Breakfast Potatoes, Virginia Smoked Ham, Bacon

Cinnamon French Toast with Whipped Butter and Maple Syrup

Muffins and Fresh Baked Pastries
Butter, Honey and Preserves

Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea
$54 per person

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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 Sunrise Classic

Chilled Orange Juice

Freshly Scrambled Eggs

Applewood Smoked Bacon, Farmers Link

Sausage Breakfast Potatoes, Fruit Compote

Freshly Baked Pastries, Butter, Honey, Peanut Butter and Preserves

Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea

$45.00 per person

Eggs Benny

Chilled Orange Juice

Classic Sliced English Muffin topped with Poached Egg

Canadian Bacon, Hollandaise Sauce Breakfast Potatoes, Fruit Compote

Freshly Baked Pastries, Butter, Honey, Peanut Butter and Preserves

Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea

$48 per person

The Batter & Butter

Choice of - Cinnamon French Toast or Golden Fluffy Buttermilk Pancakes

Chilled Orange Juice

Whipped Butter and Creamy Maple Syrup Applewood Smoked Bacon and Farmers Sausage Link, Fruit Compote

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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Breakfast Additions/Stations

*Uniformed Chef $250 per Chef – Minimum 25 people



Breakfast Sandwiches Select two:

Minimum one dozen each

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

$12 per person

Pancakes | Select Two Pancakes $12 per person

Buttermilk | Blueberry | Caramel Apple

Maple Syrup, Berry Syrup, Creamy Butter

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

*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

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Coffee Breaks

REFRESHMENTS

- **Freshly Brewed Coffee, Decaffeinated Coffee, Selections of Hot Tea**
- $90 per gallon
- **Specialty Milk** (Almond, Soy, Coconut, Oat) $2 per gallon of Hot Beverage

- **Iced Tea/Fruit Punch or Lemonade** $80 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
- **Miniature Fruit Cobblers**, Served Warm | Apple, Triple Berry, Blueberry $58 per dozen
- **Classic Cookies** | Oatmeal Raisin, Peanut Butter Chip, Chunky Chocolate $55 per dozen
- **Rice Krispies Treats** | Plain, Chocolate Drizzle $55 per dozen
- **Brownies** | Fudge, Fudge Walnut, Vanilla Blondies, Butterscotch $55 per dozen
- **Chocolate-Dipped Cake Pops** | Red Velvet, Vanilla Bean, Chocolate $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/SANDWHICHES/SWEET & SALTY

Minimum order of one dozen per item/variety

- **Fresh Sliced Display**

Sliced Fresh Fruit & Berry Display $12 per person

- **Vegetable Crudité**

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

- **Individual Sandwiches** $15 each

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

- **Individual Bags of Chips** $4 each
- **Individual Bags of Assorted Flavored Popcorn** $5 each
- **Individual Candy Bars** | Snickers, M&M Plain and Peanut, Kit Kat, Mike & Ike, Skittles $5 each

- **Corn Tortilla Chips with Salsa** | Serves 25 $125 per bowl
- **Corn Tortilla Chips 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
- **Warm Salted Pretzel Bites** (6 pieces per order) Cheese Sauce, Yellow & Dijon Mustards $5 per person
- **Trail Mix** $5 each
- **Individual Bag of Mixed Nuts** $5 each
- **Energy/Granola Bars** $5 each
- **Whole Fresh Fruit** | Banana, Orange, Apple $65 per dozen
- **Fruit & Berry Kabob** $10 each
- **Individual Low-Fat Fruit Yogurt** $5 each

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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 - $80 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 - $40 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
Coffee, decaffeinated coffee, hot tea, soft drinks and bottled water
$25 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
Coffee, decaffeinated coffee, hot tea, soft drinks and bottled water
$28 per person

Afternoon Tea

Based on 45 minutes of service
Fresh Berries and Sliced Fresh Fruit
Assorted Finger Sandwiches
Assorted Mini Tea Cakes
Mini Tea Cakes
Coffee, decaffeinated coffee, hot tea, soft drinks and bottled water
$30 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
Coffee, decaffeinated coffee, hot tea, soft drinks and bottled water
$26 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
Coffee, decaffeinated coffee, hot tea, soft drinks and bottled water
$32 per person

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Lunch Buffets

Lunch Buffets are based on a 1 ½ hour time period. Minimum 25 people
Food and Beverage from Lunch Buffets 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

The Siesta Spread

Chicken Tortilla Soup

Salads (V) (GF)
Mixed Green Salad with Jicama and Pepitas, Tajin 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), Corn Tortillas, Pico de Gallo, Sour Cream and Shredded Cheese
Chicken Pipian

Desserts
Flan, Cajeta filled Churros, Dulce de Leche Cupcakes

Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea
$60 per person

Ciao & Chow

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 Broccolini and Sun-Dried Tomatoes (V) (GF)
Penne Pasta, Alfredo Sauce and Parmesan Cheese

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
$62 per person



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Lunch Buffets

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Smoke and Stoke

Southwestern Chicken and Corn Chowder (GF)

Salads
Potato Salad (V) (GF)
Garden Greens with Fresh Market Vegetables (V) (GF) Ranch, 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
$65 per person

Far East Feast

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
Almond Cookies
Mango Macadamia Cupcake

Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea
$60 per person



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Lunch Buffets

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Menu can be made Organic for and additional $10++ per person
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Crust & Crumbs

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
$58 per person

All American Spread

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
$62 per person



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Plated Lunch Menus

Plated Lunches are based on a 1 ½ hour time period – Minimum 25 people
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 and additional $10++ per person
*Menu may change based upon availability of Organic ingredients

Chicken Parmesan

Traditional Caesar Salad, Shaved Parmesan,

Herb Croutons

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

Tiramisu

$60 per person

Chicken Toscano

Baby Spinach, Toasted Pecans, Maytag Blue Cheese, Pear Vinaigrette

Chicken Toscano, Sundried Tomatoes with Buttered Farfalle and Sweet Basil, Spinach and Parmesan Cream Sauce

Vanilla Cheesecake with Strawberry Sauce

$62 per person

Grilled Salmon

Mixed Baby Greens, Julienne Carrots and Cucumbers, Raspberry Vinaigrette

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

Fresh Tropical Fruit Tart

@$58 per person

Grilled Porkchop

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

Duroc Grilled Porkchop, Creamy Mushroom Sauce – Roasted Garlic Potato Puree

Down Home Strawberry-Rhubarb Cobbler with Vanilla Bean Ice Cream

$59 per person

Bone In New York Steak

Wedge Salad, Hickory Smoked Bacon, Crispy Shallots, Blue Cheese Dressing

Bone In New York Steak 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

@$65 per person

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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, Cole Slaw, or Potato Chips

Choice of one Dessert Whole Fresh Fruit, Cookie, or Brownie

One Soda or One Bottled Water per person

$58 per person

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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
$80 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
$88 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
$90 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) $950 each
Medium Display (Serves 50 – 80 people) $1450 each
Large Display (Serves 80 – 100 people) $1750 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) $750 each
Medium Display (Serves 50 – 80 people) $1100 each
Large Display (Serves 80 – 100 people) $1350 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) $750 each
Medium Display (Serves 50 – 80 people) $1000 each
Large Display (Serves 80 – 100 people) $1250 each

Carving

BBQ Brisket
(Serves 30 people)
Served with a Single Barrel Whiskey BBQ Sauce and Rolls
$400 each

Seared Whole Beef Tenderloin (GF)
(Serves 30 people)
Cabernet Wine Sauce (GF), Béarnaise (GF) and Rolls
$650 each

Rosemary Pork Loin with Dijon Sauce
(Minimum 25people)
Rolls
$25.00 per person

Slow Roasted Prime Rib (GF) (Serves 35 people)
Fresh Horseradish (GF) and Creamy Horseradish (GF) Au Jus (GF) and Rolls
$650 each

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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
$28 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
$32 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, Mixed Grilled Vegetables, Garlic, Shaved Parmesan, Chicken, Sliced Italian Sausage.
Garlic Bread Sticks
$29 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
$30 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

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

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

Show Kitchen Buffet

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

BBQ Chicken

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

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

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

@$140 per person

Latitude & Longitude (L&L) Buffet

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

@$145 per person

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Dinner Buffets

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Coast-to-Coast

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
Garlic Mashed Potatoes

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

$128 per person

Campfire & Kettle

Salads
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

$132 per person

The Golden Wok

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
Almond Cookies
Coconut Cream Pie

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

$126 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

That's Amore!

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

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

$128 per person

Cantina Grand

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

$130 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 - $110 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
Traditional Caesar Salad, Shaved Parmesan, Herb Croutons

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
Traditional Caesar Salad, Shaved Parmesan, Herb Croutons

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
Traditional Caesar Salad, Shaved Parmesan, Herb Croutons

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

Pineapple Macadamia Cheesecake

Roasted Filet Mignon- $150 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

Pan Seared Halibut (GF) - $140 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 Tenderloin and Herb Marinated Chicken Breast (GF) - $150 per person
Red and Yellow Tomatoes, Buffalo Mozzarella, Arugula, Basil Chiffonade, Basil-Infused Olive Oil

*Grilled Tenderloin and Herb Marinated Chicken Breast (GF) Potato Puree, Seasonal Vegetables Spaghetti Squash with Cream Basil and Tomatoes, Chipotle Crème

Marble Dark and White Chocolate Mousse Bombe with Fresh Raspberry Compote

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Banquet Bar

Host Select Brands

Vodka, Whiskey, Bourbon, Scotch Whiskey, Rum, Gin, Brandy @$16

House Wines @$14

Imported @$12
Domestic Beer @$11

Assorted Soda & Bottled Water @$4

Host Premium Brands

Vodka, Whiskey, Bourbon, Scotch Whiskey, Rum, Tequila, Gin, Cognac @$17

House Wines @$14

Imported @$12
Domestic Beer @$11

Assorted Soda & Bottled Water @$4

Host VIP Brands

Vodka, Whiskey, Bourbon, Scotch Whiskey, Scotch, Rum, Tequila, Gin, Cognac @$18

House Wines @$14

Imported @$12
Domestic Beer@$11

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

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

Cash Bar

Premium Brands	$18 per drink
VIP Brands	$19 per drink
House Wines	$15 per drink
Imported Beer	$13 per drink
Domestic Beer	$12 per drink
Soda/Bottled Water	$5 per drink

Host Bar/Cash Bar
(1) Bartender per 100 guests required/(1) Convention Bar Porter per (2) Bartenders Required
Bartender fee $250– (1) Bartender per 100 guests
Convention Bar Porter @$250.00 each
*8.375% tax will be applied to the Bartender and Convention Bar Porter labor charge.

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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

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

House Wines

Stone Cap, Chardonnay, California $45 per bottle
Stone Cap, Cabernet Sauvignon, California $45 per bottle
Stone Cap, Merlot, California $45 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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