

FUN FOR THE Entire ENTOURAGE



* BEVERAGE/CATERING MENUS

BEVERAGES



A Fully Stocked Bar Featuring Call or Premium Liquors and Red, White and Blush Wines.

Assorted Beers, Soft Drinks and Mixers.

CASH BAR

Premium Brands	\$7
Call Drinks	\$5
House Wine	\$5
Imported Beer	\$4
Domestic Beer	\$3
Assorted Fruit Juices	\$2
Bottled Water	\$2
Soft Drinks	\$2

HOST BAR

\$15 per Person – First Hour \$12 per Person – Each Additional Hour

BARTENDER FEE

\$75 First Two Hours \$45 Each Additional Hour



CATERING MENUS - THEMED BREAKS

Per Person



THE NATURAL BREAK \$11.00

Assortment of Fresh Seasonal Fruits, Assorted Yogurts & Granola Bars. Assorted Juices, Bottled Water, Regular/Decaf Coffee & Iced Tea.

AFTERNOON ENERGY BREAK \$10.00

Assortment of Granola Bars, Mixed Nuts & Popcorn. PowerAde, Assorted Sodas, Bottled Water & Regular/Decaf Coffee.

AFTERNOON TREATS \$9.00

An Assortment of Fresh Baked Cookies & Brownies. Assorted Sodas, Bottled Water, Regular/Decaf Coffee & Iced Tea.



CATERING MENUS - BREAKFAST

Per Person



ALL AMERICAN BREAKFAST \$15.00

Fluffy Scrambled Eggs, Crispy Bacon, Breakfast Potatoes, Biscuit & Sausage Patties or Ham. Regular/Decaf Coffee & Assorted Fruit Juices.

EXECUTIVE CONTINENTAL \$13.00

Sliced Fresh Fruit & Assorted Breakfast Bakeries. Choice of: Sausage, Ham or Bacon Biscuits. Regular/Decaf Coffee, Assorted Fruit Juices & Sodas.

CONTINENTAL BREAKFAST \$10.00

Sliced Fresh Fruit & Assorted Breakfast Bakeries. Regular/Decaf Coffee, Assorted Fruit Juices & Sodas.

BREAKFAST BUFFET \$17.00

(75 Person Minimum)
Assorted Cold Cereals
Assorted Fruit Juices & Regular/Decaf Coffee
Biscuits & Country Gravy
Breakfast Bakeries
Breakfast Potatoes
Crispy Bacon & Sausage Patties
Fluffy Scrambled Eggs
Sliced Fresh Fruit
Southern Style Grits

ADDITIONAL OPTIONS: (\$4.00 per person, per item) Eggs Benedict Omelet Station Waffle Station

Prices Do Not Include 10% Sales Tax or 21% Service Charge. Prices Are Subject to Change. Vegetarian options available.



CATERING MENUS - A LA CARTE



Coffee, Decaffeinated Coffee	
or Iced Tea (3 gallons)	\$60
Assorted Flavored Coffee Station	
(per person)	\$5

Energy Drinks (each) \$5 Assorted Soft Drinks (each) \$2

Bottled Juices: Orange, Grapefruit,	
Cranberry (each)	\$2+
Bottled Water (each)	\$2

FOOD ITEMS

BEVERAGES

FUUD ITEMS	
Bacon & Biscuits (dozen)	\$30
Sausage & Biscuits (dozen)	\$30
Deluxe Mixed Nuts (per pound)	\$25
Assorted Doughnuts (dozen)	\$24
Bagels & Cream Cheese (dozen)	\$24
Freshly Baked Brownies (dozen)	\$24
Freshly Baked Muffins (dozen)	\$24
Homemade Cookies (dozen)	\$24
Breakfast Tacos (each)	\$6
English Muffin Benedict (each) (Scrambled Eggs, Canadian Bacon, Sliced Tomato, & Cheese)	\$6
Sliced Fresh Fruit Tray (per person)	\$4
Power Bars (each)	\$2

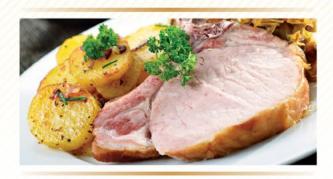
SNACKS

Trail Mix (per pound)	\$25
Ice Cream Bars (per person)	\$4
Potato Chips or Pretzels (per person)	\$4
Popcorn (per person)	\$2



CATERING MENUS - LUNCH BUFFETS

Per Person



THE CLASSIC DELI BAR \$16.00

Sliced Ham, Smoked Turkey & Roast Beef. Assorted Sandwich Toppings, Sliced Cheeses & Condiments. Pasta salad, Chips, Assorted Breads, Homemade Cookies & Brownies. Regular/Decaf Coffee & Iced Tea.

HOLLYWOOD HOT LUNCH BUFFET

Per person (3 Entrée Selections) ★ \$23.00

Buffet includes Fresh Garden Salad with Assorted Toppings & Dressings. Rolls & Butter.

Regular/Decaf Coffee, Iced Tea & Bottled Water.

Per person (2 Entrée Selections) ★ \$21.00

ENTREES

Baked Chicken
Fried Catfish
Fried Chicken
Grilled Salmon
Homemade Lasagna
Pork Loin
Sautéed Chicken Breast

Sliced Roast Beef Sautéed Tilapia Turkey and Dressing

SIDES

Baked Sweet Potatoes
Buttered Pasta
Chef's Selection Fresh Vegetables
Fresh Broccoli
Honey Glazed Carrots
Parsley Boiled New Potatoes
Rice Pilaf
Scalloped Potatoes
Southern-Style Green Beans
White or Wild Rice

CHOICE OF ONE DESSERT

Assorted Fruit Pies
Bread Pudding
Carrot Cake
Chocolate Layer Cake
Fresh Fruit Cobbler
Housemade Banana Pudding
Key Lime Pie
New York Style Cheesecake

25 person minimum applies.

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CATERING MENUS - BANQUET PLATED LUNCHEONS



All Banquet Luncheons Are Served with Your Choice of Tossed Salad or Caesar Salad, Rolls and Butter and Choice of Dessert. (Excludes Chicken Caesar Salad Luncheon)

CHICKEN CORDON BLEU \$16.00

Chicken Breast Stuffed with Sliced Ham and Swiss Cheese, Served with Chef's Selection of Two Sides.

CHICKEN PICCATA \$16.00

Boneless Chicken Breast in Lemon Caper Sauce, Served with Chef's Selection of Two Sides.

ROAST SIRLOIN OF BEEF \$16.00

Tender Slices of Roast Beef Topped with Our Special Sauce, Served with Chef's Selection of Two Sides.

CHIPOTLE CHICKEN WRAP \$14.00

Tangy Chicken Wrapped in a Chipotle Tortilla with Leaf Lettuce, Diced Tomatoes, Shredded Cheddar Cheese & Spicy Mayo Dressing. Served with Fresh Fruit Compote.

GRILLED CHICKEN CAESAR SALAD ★ \$14.00

Marinated Chicken Breast Served Over a Bed of Fresh Romaine Lettuce Tossed with House-Made Caesar Dressing, Parmesan Cheese & Seasoned Croutons. Served with Fresh Baked Bread & Choice of Dessert.

DESSERT SELECTIONS

Assorted Fruit Pies
Bread Pudding
Carrot Cake
Chocolate Layer Cake
Fresh Fruit Cobbler
Housemade Banana Pudding
Key Lime Pie
New York Style Cheesecake



CATERING MENUS - BOXED LUNCHES

Per Person



Boxed Luches Are served with Chips, Fresh Fruit, a Cookie and Assorted Condiments and Soft Drinks.

CLASSIC SUB \$12.00

Served on French Bread.

Dressed with Lettuce, Tomato and Pickle

Choice of Meat Ham, Turkey or Roast Beef

Choice of Cheese American, Swiss or Provolone

Choice of Fruit Banana, Apple or Orange

25 person minimum applies.

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CATERING MENUS - HORS D'OEUVRES

(Priced per 100 Pieces)



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\$350 Chicken Chimichanga w/sauce Bacon & Swiss Cheese Quiche \$300 Cheese Quesadillas \$300 Crabmeat Stuffed Mushroom Caps \$300 \$300 Fried Cheese Ravioli w/sauce \$295 Bacon Wrapped Scallops Coconut Shrimp w/ Mango Chutney \$275 Sea Scallops Wrapped in Bacon with Key Lime Butter \$275 Clams Casino \$250 Crab Cakes w/ Remoulade Sauce \$250 Fried Shrimp w/ Cocktail Sauce \$250 **Oysters Rockefeller** \$250 Sausage Stuffed Mushroom Caps \$250 Mozzarella Sticks \$225 \$225 Pizza Quiche \$200 Bacon Wrapped Shrimp Mini Egg Rolls w/ Sweet & Sour Sauce \$200 Polynesian Chicken Brochettes \$200 Mini Quiche \$195 Teriyaki Beef Brochettes \$195 **BBQ** Ribs \$175 **Buffalo Wings** \$150 Chicken Skewers \$150 \$150 Rumaki Sesame Chicken Fingers w/Apricot Sauce \$150 Swedish or BBQ Meatballs \$150

COLD

Cilantro Spiced Chicken Wrap	\$325
Cocktail Gulf Shrimp on Ice	\$325
Crab Claws on Ice	\$300
Stuffed Jalapeno Peppers	
w/Cream Cheese	\$300
Chocolate Covered Strawberries	\$225
Petit Fours/Mini Cheesecakes	\$225
Salmon Board w/Toast Points and Capers	\$225
Prosciutto w/Fresh Melon	\$175
Assorted Finger Sandwiches	\$150
Cornucopias of Salami w/Herbed Cheese	\$150
Deviled Eggs	\$100

Minimum 100 pieces. Prices Do Not Include 10% Sales Tax or 21% Service Charge. Prices Are Subject to Change.



CATERING MENUS - DINNER BUFFETS



Buffet includes: Rolls and Butter, Coffee, Tea and Water.

SALADS (Choose Three)

Ambrosia Salad

Black Eyed Pea Salad

Broccoli & Cauliflower Salad

Cole Slaw

Fresh Fruit Salad

Fresh Garden Salad

w/Assorted Toppings & Dressings

Marinated Vegetable Salad

Pasta Salad

Potato Salad

Red Potato Salad w/whole grain mustard

Tomato and Cucumber Salad

Waldorf Salad

SIDES (Choose Three)

Buttered Pasta

Cauliflower Provencal

Corn on the Cob

Cornbread Dressing

Fresh Broccoli

Garlic Mashed Potatoes

Green Beans Amandine

Honey Glazed Carrots

Maple Mashed Sweet Potatoes

Oven-Roasted Potatoes

Potatoes Au Gratin

Rice Pilaf

Spinach Casserole

Turnip Greens

Twice Baked Potato

White or Wild Rice

Whole Kernel Corn

25 person minimum applies.

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CATERING MENUS - DINNER BUFFETS CONT.

ENTRÉES

Per person (3 Entrée Selections) ★ \$35.00
Per person (2 Entrée Selections) ★ \$31.00

Baked Chicken

BBQ Spare Ribs

Blackened Catfish

Cajun Chicken

Chicken Fried Steak

Chicken Marsala

Chicken Piccata

Chicken Primavera

Fried Catfish

Fried Chicken

Grilled Salmon

Grilled Halibut

Mahi-Mahi

Pork Chop

Roast Pork Dijionase

Sautéed Beef Tips w/Onions & Peppers

Shrimp Primavera

Shrimp Scampi

Turkey and Gravy

DESSERTS (Choose Two)

Assorted Pies

Bread Pudding

Carrot Cake

Chocolate Layer Cake w/Raspberry Sauce

Fresh Fruit Cobbler

German Chocolate Cake

Housemade Banana Pudding

Key Lime Pie

New York Style Cheesecake

25 person minimum applies.

Prices Do Not Include 10% Sales Tax or 21% Service Charge. Prices Are Subject to Change. Vegetarian options available.



CATERING MENUS - BANQUET PLATED DINNERS



All Entrees Served with Choice of Caesar Salad, Tossed Salad or Spinach Salad, Warm Rolls and Butter, Choice of Dessert, Coffee, Iced Tea and Water.

NEW YORK STRIP \$30.00

Succulent New York Strip Steak, Seasoned and Grilled to Perfection. Served with Skillet Potatoes and Chef's Selection of Vegetable.

ROAST PRIME RIB OF BEEF W/AU JUS

12 oz. ★ **\$26.00** 16 oz. ★ **\$30.00** Tender, Slow-Roasted Prime Rib of Beef, Served with Twice Baked Potato and Chef's Choice of Vegetable.

CHICKEN PICCATA \$26.00

Tender Sautéed Chicken Breast w/ Our Own Lemon Caper Sauce, Served with Fettuccine Pasta and Chef's Selection of Seasonal Vegetable.

ROAST LOIN OF PORK \$26.00

Moist Roast Pork Loin with Teriyaki Glaze, Served with Garlic Mashed Potatoes and Chef's Selection of Seasonal Vegetable.

SURF AND TURF \$50.00

A Combination of Beef Tenderloin and Cold Water Lobster Tail. Served with Twice Baked Potato and Chef's Choice of Vegetable.

FILET MIGNON \$36.00

Grilled to Perfection Beef Tenderloin on a Portobello Mushroom, Topped with Bourbon Demi Glaze, Served with Garlic Mashed Potatoes and Chef's Selection of Vegetable.

GRILLED SALMON DINNER \$26.00

Grilled to Perfection Fresh Salmon Topped with Tangy Com Relish. Served with Roasted Red Potatoes and Chef's Selection of Seasonal Vegetable.

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CATERING MENUS - ITALIAN THEMED DINNER



ALL DINNERS ★ \$36.00

APPETIZER (Choice of One)

Antipasto Plate
Fried Calamari
Portobello Mushroom
and Balsamic Shrimp Marinade
Roasted Red Peppers

SALAD CHOICES (Choice of One)

Traditional Caesar Salad or Tossed Salad.

ENTRÉES (Choice of One) Entrees Are Served with Chef's Choice of Vegetable and Side.

CHICKEN PICCATA

Breaded Breast of Chicken, with Capers and Lemon Pepper Sauce.

HALIBUT MEDITERRANEAN

Fresh Halibut, with Capers, Basil, Garlic, Onions, White Wine and Sun-Dried Tomatoes.

MEAT LASAGNA

Layers of Italian Seasoned Beef, Cheeses and Marinara Sauce.

SHRIMP SCAMPI

Garlic Sautéed Shrimp w/ White Wine and Butter, Served on a Bed of Linguini.

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DESSERTS CANNOLI

Crepe Filled with Ricotta Cheese and Chocolate Chips.



CATERING MENUS - DISPLAYS & STATIONS



CULINARY DISPLAYS

Baked Brie en Croute (Serves 50) \$150 Cheese Board – Imported & Domestic Cheeses w/Crackers (per person) \$5 Cold Cut Tray w/Condiments (per person) \$5 Sliced Fresh Fruit Tray (per person) \$4 Vegetable Crudités w/Dips (per person) \$4

CARVING BOARD

Prime Rib w/rolls (80-100 People)	\$495
Honey Glazed Ham w/rolls	
(70-80 People)	\$255
Roasted Turkey Breast w/rolls	
(30-40 People)	\$225

Chef's Labor for Carving (2 Hour Minimum)

ACTION STATIONS

Pasta Live Action (per person)	\$18
Asian Live Action (per person)	\$14

25 person minimum applies. Prices Do Not Include 10% Sales Tax or 21% Service Charge. Prices Are Subject to Change.



per hour \$50