



# Food & Beverage Catering Menus

A 24% service charge and current sales tax will be added to all food, beverage and labor fees.  
All pricing subject to change.



## ***Continental Breakfast Selections***

*Pricing based on one hour of buffet service.)  
(Minimum Guest Count of 50 otherwise additional costs will apply.)*

### **Classic Continental**

Assorted Croissants, Danish, and Muffins  
Fresh Whole Fruit Display GF  
Butter & Fruit Preserves  
Assorted Chilled Juices  
***\$28 per Guest***

### **Sunrise Continental**

Assorted Cereals and Granola with Yogurt and Berries  
Assorted Croissants, Danish, and Muffins  
Assorted Bagels & Cream Cheese  
Fresh Seasonal Fruit Salad GF  
Butter & Fruit Preserves  
Assorted Chilled Juices  
***\$32 per Guest***

### **Peaks Spa Continental**

Steel Cut Oatmeal with Raisins and Brown Sugar  
Assorted Cereals and Granola with Yogurt and Berries  
Fresh Seasonal Fruit Salad GF  
Bran Muffins, Banana and Pumpkin Bread  
Butter & Fruit Preserves  
Assorted Chilled Juices  
***\$36 per Guest***

## ***Continental Breakfast Enhancements***

### **Fresh Assorted Bagel Station**

With Butter, Cream Cheese & Fruit Preserves  
***\$22.00 per Guest***

### **Smoked Salmon Platter**

Fresh Assorted Bagels, Smoked Salmon, Tomatoes,  
Red Onions, Capers, Lemon Wedges  
Butter & Cream Cheese  
***\$32.00 per Guest***

### **Crepes with Fresh Berries and Whipped Cream**

***\$21.00 per Guest***

### **French Toast or Waffles**

***\$18.00 per Guest***

### **Variety of Individual Yogurts**

***\$4.00 per piece***

### **Assorted Dry Cereals with 2% and Skim Milk**

***\$5.00 per piece***

### **Hard Boiled Eggs**

***\$24.00 per dozen***

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## ***Breakfast Buffet Selections***

*(Pricing based on one hour of buffet service.)*

*(Minimum Guest Count of 50 otherwise additional costs will apply.)*

### **Classic Breakfast Buffet**

Herbed Scrambled Eggs  
Applewood Smoked Bacon and Herb Spiced Sausage Links  
Home-style Breakfast Potatoes  
Assorted Croissants, Danish, and Muffins  
Variety of Individual Yogurts  
Fresh Sliced Seasonal Fruit Display  
Butter & Fruit Preserves  
Assorted Chilled Juices  
***\$40 per Guest***

### **San Miguel Breakfast Buffet**

Build-Your-Own Burrito  
With Scrambled Eggs, Chorizo, Black Beans, Queso Fresco  
Pico de Gallo, Pickled Jalapenos, Sour Cream, Guacamole  
Warm Flour Tortillas  
Applewood Smoked Bacon  
Home-style Breakfast Potatoes  
Assorted Croissants, Danish, and Muffins  
Fresh Sliced Seasonal Fruit Display  
Butter & Fruit Preserves  
Assorted Chilled Juices  
***\$38 per Guest***

### **Wake Up Your Way Breakfast Buffet**

Assorted Chilled Juices  
Assorted Croissants, Danish, and Muffins  
Fresh Sliced Seasonal Fruit Display  
Butter & Fruit Preserves

~ AND ~

#### ***CHOOSE TWO:***

- Traditional French Toast with Warm Maple Syrup and Whipped Butter
- Herbed Scrambled Eggs
- Biscuits & Gravy
- Buttermilk Pancakes with Warm Maple Syrup and Whipped Butter
- Oatmeal Served with Raisins & Brown Sugar

#### ***CHOOSE TWO:***

- Home-Style Breakfast Potatoes
- Crispy Hash Browns
- Chicken Apple Sausage
- Assorted Individual Cereals
- Variety of Yogurts
- Applewood Smoked Bacon

***\$40 per Guest***

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## ***Breakfast Buffet Enhancements***

### **Fresh Assorted Bagel Station**

With Butter, Cream Cheese & Fruit Preserves  
*\$22.00 per Guest*

### **Smoked Salmon Platter**

Fresh Assorted Bagels, Smoked Salmon, Tomatoes,  
Red Onions, Capers, Lemon Wedges  
Butter & Cream Cheese  
*\$32.00 per Guest*

### **Breakfast Burritos**

Eggs, Cheese, Peppers, Onions, and Potatoes  
Wrapped in a Tortilla and Served with Salsa  
*\$16.00 per piece*  
Add Bacon or Sausage \$3 per piece

### **Herbed Scrambled Eggs**

*\$12.00 per Guest*  
Add Cheddar Cheese for \$1.00 per Guest

### **Crepes with Fresh Berries and Whipped Cream**

*\$21.00 per Guest*

### **French Toast or Waffles**

Served with Warm Maple Syrup and Butter  
*\$18.00 per Guest*

### **Variety of Individual Yogurts**

*\$4.00 per piece*

### **Assorted Dry Cereal Bowls**

*\$5.00 per piece*

### **Hard Boiled Eggs**

*\$24.00 per dozen*

### **Bacon or Pork Sausage**

*\$6.00 per Guest*

### **Muffin Medley**

*\$60.00 per dozen*

### **Assorted Danishes**

*\$60.00 per dozen*

### **Sliced Seasonal Fruit and Berries**

*\$12.00 per Guest*

### **Whole Fresh Fruit**

*\$3.00 per piece*

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## ***Breakfast Stations***

*(Stations Require Attendant Fee of \$175++ per 1-hour time-period)*

### **Made to Order Omelet Station**

A Variety of Meats, Cheeses and Vegetables for an Egg or Egg White Omelet  
\$16 per Guest

### **Belgian Waffle Station**

Served with Warm Maple Syrup, Blueberries, Apple Compote, and Whipping Cream  
\$16 per Guest

### **Breakfast Bubbles Station**

Fresh Orange, Peach, Strawberry, Juices with Sparkling Wine  
\$29 per person

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## ***Specialty Breaks***

*(All prices are based on a 45-minute time frame)*

### **Harvest Break**

Grilled Local Vegetable Antipasto Display with Herb Marinated Olives and Roasted Peppers  
Gourmet Cheese Board with Regional Favorites, Grilled Crostini's and Crackers  
Candied Walnuts, Oven Roasted Tomatoes

***\$32.00 per Guest***

### **Southwest**

Tri-Colored Corn Tortilla Chips  
Seven Layer Dip with Refried Beans, Cheese, Sour Cream, Tomatoes, Scallions and Olives  
Cheese Quesadillas, Salsa, Sour Cream and Guacamole

***\$26.00 per Guest***

Add Pitchers of House Made Margaritas for \$32.00 per pitcher  
Mexican Beers for \$5.00 each

### **The Mediterranean**

Hummus with Grilled Pita  
Fresh Celery, Carrot Sticks, Mixed Olives and Grilled Vegetables  
Curried Yogurt Dipping Sauce  
Basil Pesto Dipping Sauce  
Roasted Tomato Dipping Sauce and Herbed Goat Cheese Spread

***\$30.00 per Guest***

### **Ice Cream Social**

Assorted Magnum Ice Cream Bars  
Frozen Fruit Bars

***\$15.00 per Guest***

## ***Quick Breaks***

*(All prices are based on a 30-minute time frame)*

### **Energize Me**

Energy bars  
Whole Fresh Bananas  
Chocolate Dipped Espresso Beans  
Fruit Juices

***\$18.00 per Guest***

### **Fiesta For All**

Tortilla Chips with Salsa &  
Guacamole  
Mini Taquitos  
Churros with Chocolate Sauce  
Prickly Pear Lemonade

***\$28.00 per Guest***

### **Meet At The Movies**

Fresh Popcorn & Butter  
Tortilla Chips with Nacho Cheese  
Warm Pretzels with Mustard  
Red Vines and M&Ms

***\$21.00 per Guest***

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## ***Specialty Break Enhancements***

### **Baked Cookies or Rice Crispy Treats**

Chocolate Chip, Oatmeal, Peanut Butter

*\$32.00 per dozen*

### **Assorted Energy Bars**

*\$5.00 per piece*

### **Tim's Potato Chips**

*\$4.00 per bag*

### **Tortilla Chips**

Served with Salsa and Guacamole

*\$14.00 per Guest*

### **Potato Chips and Dips**

Served with French Onion, Chipotle Ranch, Blue Cheese Dressing

*\$16.00 per Guest*

### **Jumbo Soft Pretzels**

Served with a Choice of Spicy Mustard or Nacho Cheese Sauce

*\$8.00 per Guest*

### **Ice Cream Novelties**

*\$5.00 per item*

### **Freshly Popped Popcorn**

Fresh Corn Kernels Popped in Rich Butter

*\$8.00 per Guest*

### **Whole Fresh Fruit and Sliced Seasonal Fruit and Berries**

*\$14.00 per Guest*

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## ***Buffet Lunch Selections***

*(Pricing based on one hour of buffet service.)*

*(Minimum Guest Count of 50 otherwise additional costs will apply.)*

### **Asian Buffet**

Napa Cabbage Salad with Carrots, Tomatoes, Toasted Sesame Seeds and Spicy Peanut Vinaigrette

Vegetable Egg Rolls with Sweet & Spicy Chili Sauce

White Rice

Stir Fried Chicken

Stir Fried Tofu

Fortune Cookies

***\$38.00 per Guest***

Add shrimp for +\$12.00 per person

### **Mediterranean Buffet**

Mixed Greens Salad with Lemon Vinaigrette

Gyros: Lamb & Beef, Chicken

Pita Bread

Chopped Romain, Tomatoes, Red Onion

Tzatziki Sauce

Rice

Baklava

***\$65 per Guest***

### **Classic Deli Buffet**

Fresh Seasonal Fruit Salad

Pasta Salad with Artichokes, Olives, & Sun-dried Tomatoes

Whole Leaf Caesar Salad

Bread Selection: Whole Wheat, Sourdough, & Rye

Deli Tray of Sliced All-Natural Ham, Turkey and Roast Beef and Assorted Craft Cheeses

Sliced Tomatoes, Red Onion, Lettuce and Pickles, Mustard, Mayo, Ketchup, Horseradish

Tim's Potato Chips

Gourmet Brownies and Jumbo Cookies

***\$40.00 per Guest***

### **Italian Lunch**

Caesar Salad with Garlic Croutons and Parmesan Cheese

Tomato, Mozzarella, Basil, and Balsamic Syrup

Baked Penne Pasta with Artichoke hearts

Chicken Parmesan

Herbed Focaccia Bread

Tiramisu

***\$53.00 per Guest***

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## ***Buffet Lunch Selections***

*(Pricing based on one hour of buffet service.)*

*(Minimum Guest Count of 50 otherwise additional costs will apply.)*

### **Endless Summer Barbeque Buffet**

Coleslaw

Seasonal Mixed Greens with Fresh Vegetables and Ranch Dressing

Olathe Sweet Corn on the Cob (Seasonal)

Collard Greens

Tillamook Cheddar Mac 'n' Cheese

Herb Marinated Grilled Chicken

BBQ Baby Back Pork Ribs

Seasonal Local Fruit Crumble with Whipped Cream

***\$98.00 per Guest***

### **The Southwestern Buffet**

Organic Mixed Greens with Jicama and Cilantro Lime Vinaigrette

Make-Your-Own Fajita Station with Marinated Chicken, Beef, & Warm Flour Tortillas

All the Toppings: Shredded Cheese, Sour Cream, Salsa, & Guacamole

Three Cheese Enchiladas

Santa Fe Rice and Beans

Cinnamon Churros with Chocolate Dipping Sauce

***\$57.00 per Guest***

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## *Plated Lunches*

**Please Choose One Starter, One Entrée, and One Dessert**

### **Starter Soup**

Chicken Tortilla Soup

Butternut Squash Soup with Crème Fraiche

### **Starter Salad**

Seasonal Mixed Greens with Roasted Red Pepper and Heirloom Tomatoes in a Citrus Vinaigrette

Whole Leaf Romaine with Parmesan, Caesar Dressing and Herbed Garlic Croutons

Iceberg Wedge, Roast Tomatoes, Apple Wood Smoked Bacon, Gorgonzola Dressing

### **Supplemental Course**

Shrimp Cocktail

Maryland Style Crab Cakes with Citrus Chive Aioli

Seared Diver Scallops with Saffron Pickled Fennel

(Additional \$15 per Guest)

### **Entrées**

#### **Marsala Braised Chicken Breast**

Served with Caramelized Onion Mashed Potatoes and Roast Garlic Braised Baby Spinach

***\$36.00 per Guest***

#### **Mushroom Braised Pork Chop**

Served with Sweet Potato Puree and Braised Kale

***\$42.00 per Guest***

#### **Pan Seared Rocky Mountain Trout**

Served with Roasted Tomato Fennel Couscous and a Brown Butter Sauce

Served with Chef's Selections of Seasonal Vegetables

***\$46.00 per Guest***

#### **Seared Colorado Beef Tenderloin**

Served with Garlic Mashed Potatoes and Red Wine Demi

Served with Chef's Selections of Seasonal Vegetables

***\$58.00 per Guest***

#### **Grilled Vegetable Mignon**

Served with Eggplant, Roasted Peppers, Zucchini, Caramelized Onions and Goat Cheese with

Roasted Tomato Coulis and Fennel Couscous

***\$32.00 per Guest***

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### **Desserts**

Cheese Cake with Fresh Berries  
Apple Pie with Vanilla Ice Cream  
Chocolate Flourless Cake  
Decadent Chocolate Layer Cake  
Specialty Cupcakes

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## ***On-The-Go Box Lunches***

*(All sandwiches include sliced tomato, onion, & lettuce. One bread selection per sandwich choice.)*

### **Sandwich Choices**

All-Natural Turkey Breast with Provolone and Avocado Aioli

Or

Honey Baked Ham with Swiss Cheese and Dijon Aioli

Or

All-Natural Roast Beef and Cheddar -Horseradish Aioli

Or

Tofu Wrap with Grilled Seasonal Vegetables and Provolone – Chipotle Aioli

**Bread Selections:** Whole Wheat, White or Sourdough

### **Each boxed lunch includes:**

Individual Bag of Potato Chips

Chocolate Chip Cookie

Bottled Water

\$28

## ***Canapés / Hors d'oeuvres***

*(All Hors d'oeuvres will be displayed on platters)*

*(Butler service available for \$40 an hour per Server)*

### **Hot Selections**

\$5.50 per piece

Spanakopita with Tzatziki

Maryland Crab Cakes with Citrus Chive Aioli

Seared Beef Tenderloin on Chive Mashed Potato

Skewers of Beef and Chicken Satay with Spicy Peanut Sauce

Vegetable Spring Rolls with a Sweet Thai Chili Sauce

Crispy Pork Belly with Apple and Brussel Sprout Whole Grain Mustard Slaw

### **Cold Selections**

\$5.50 per piece

Duck Confit with a Berry Jam on Puff Pastry

Smoked Trout with Boursin on Rye

Seasonal Vegetable Display with Yogurt, Hummus, and Pesto Dipping Sauces

Heirloom Tomato Bruschetta

Tomato and Fresh Mozzarella with Fresh Basil on a Thinly Sliced Baguette

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## ***Reception Stations***

### **Imported and Domestic Cheese Display**

Garnished with Seasonal Fruit, Sliced Baguettes and Assorted Crackers  
\$15.00 per Guest

### **Fresh Vegetable Crudité**

Ranch and Bleu Cheese Dressings  
\$11.00 per Guest

### **Pasta Station**

Three Cheese Tortellini and Penne Pasta  
Selection of two sauces:  
Marinara Sauce ~ Alfredo Sauce ~ Bolognese Sauce ~ Basil Pesto  
\$18.00 per Guest

### **Baked Brie**

(Each wheel serves 30 guests)  
Imported Brie topped with a choice of Sweet or Savory Fillings,  
Wrapped in Puff Pastry and baked until golden brown, served warm.  
Selection of one topping:  
Candied Walnut and Raspberry ~ Wild Mushroom and Pesto ~ Apple and Walnut  
\$200.00 per wheel

### **Bruschetta and Flatbread Station**

Served with Extra Virgin Olive Oil and a Variety of Toasted Flat Breads  
Specialty Toppings to include:  
Tomato Basil ~ Artichoke Pesto ~ Spinach and Feta ~ Olive Tapenade  
\$18.00 per person

### **Gourmet Mac and Cheese Bar**

Creamy Four Cheese Sauce and Mini Shells  
Toppings: Crisp Bacon, Shredded Aged Cheddar, Braised Beef Short Rib and Green Onions  
\$17.00 per person

*Customized options are available upon request. Please speak to your Catering Sales Representative.  
\*Requires an additional \$125.00++ fee per uniformed chef.*

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## ***Carving Stations***

*(All Carving Stations Require a uniformed Chef for \$125++ fee per 2-hour time period)*

### **Sage roasted Turkey Breast (Serves 25 Guests)**

Orange Cranberry Chutney and turkey jus  
\$150.00

### **Grilled Tenderloin of Beef (Serves 25 Guests)**

Creole Mustard, Roasted Garlic Aioli and Creamy Horseradish  
\$325.00

### **Slow Roasted Pork Loin (Serves 25 Guests)**

Apple Chutney and Dijon Mustard  
\$150.00

### **Herb Marinated Buffalo Strip Loin (Serves 50 Guests)**

Signature Barbeque Sauce  
\$525.00

### **Smoked Ham (Serves 35 Guests)**

Clove Studded Ham Served with Honey Dijon, Roasted Pineapple and Habanero Chutney  
\$225.00

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## ***Buffet Dinner Selections***

*(Includes two hours of Buffet Service)*

### **Country Italian**

Meat and Vegetarian Lasagna  
Caesar Salad  
Baked Garlic Bread  
Tiramisu  
***\$40.00 per Guest***

### **Game Night**

Hand Crafted Burgers with all the Fixings  
Chicken Wings  
Nathan's Famous Chicago Hot Dogs  
Potato Chips and Pretzels  
Tillamook Cheddar Macaroni and Cheese  
Gourmet Brownies  
***\$49.00 per Guest***

### **The Telluride Buffet**

Mixed Green Salad with Tomatoes, Roasted Red Pepper and Mozzarella  
Local Beef Prime Rib Roast Au Jus  
All-Natural Roasted Turkey Breast  
Roasted Yukon Gold Potatoes with Rosemary and Garlic  
Garlic-Herb Baby Green Beans  
Warm Seasonal Local Fruit Cobbler with Cinnamon Cream  
Double Chocolate Chocolate Cake  
***\$83.00 per Guest***

### **Taste of Italy**

A Display of Grilled Marinated Vegetables, Marinated Mushrooms, Roasted Red Peppers, Prosciutto, Soppressata, and Genoa Salami, Aged Provolone, Feta and Asiago Cheeses, Imported Olives, Artichoke Hearts, and Plum Tomatoes  
Baby Spinach Salad, Shaved Asiago and Olive Oil and Balsamic Dressing  
Braised Lamb Shank with Lamb Demi-Glace  
Penne with Grilled Artichokes and a Roasted Tomato and Basil-Cream Sauce  
Wild Mushroom Polenta  
Tiramisu  
***\$79.00 per Guest***

### **San Juan Grill**

Organic Field Greens with Seasonal Vegetables, Croutons and Citrus Vinaigrette  
Seasonal Vegetable Soup  
Assorted Freshly Baked Breads and Rolls  
Olathe Sweet Corn on the Cobb (seasonal)  
Roasted Potatoes with Rosemary and Garlic  
Garlic-Herb Baby Green Beans  
Seared Rocky Mountain Trout with Caper Butter  
Grilled Petite Sirloin Steaks  
Cheesecake with Fresh Berries  
***\$83.00 per Guest***

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## ***Plated Dinners***

*(All Dinners Include Bakery Fresh Bread and Butter)*

*(A minimum of 50 guests is required for these services; a Surcharge may apply for groups less than 50)*

**Please Choose One Starter, One Entrée, and One Dessert**

### ***First Course Options***

#### **Soups**

Butternut Squash Soup with Crème Fraiche  
Tomato Bisque  
French Onion

#### **Salads**

Mixed Greens, Candied Walnuts, Heirloom Tomatoes and Fresh Mozzarella  
with Honey Balsamic Dressing  
Romaine Lettuce, Herbed Garlic Croutons and Shaved Asiago Cheese  
with Caesar Dressing  
Caprese Salad and Micro Basil with Balsamic Dressing

#### **Supplemental Course**

Shrimp Cocktail  
Seared Diver Scallops with Saffron Pickled Fennel  
Maryland Style Crab Cake with lemon aioli  
***\$15.00 per Guest***

#### **Entrées**

Penne Pasta with Elk Bolognese and Herb Mascarpone  
***\$35.00 per Guest***

Airline Chicken Breast with Spinach and Red Peppers in a Cippolini Onion Jus with Garlic Mashers  
***\$55.00 per Guest***

Seared Rocky Mountain Trout with Nicoise Olives, Tomato Confit, Roasted Garlic Risotto and Arugula Salad  
***\$30.00 per Guest***

Kurobuta Pork Short Rib with Roasted Apple Sweet Potato Hash and Mustard Braised Brussel Sprouts  
***\$65.00 per Guest***

Braised Duck Leg with Cherry Jus, Wild Mushroom Polenta and Roasted Root Vegetables  
***\$65.00 per Guest***

Prawns, Sea Scallops, Mussels and Fresh Fish, Saffron Risotto in a Tomato Fennel Broth  
***\$65.00 per Guest***

Grilled Colorado Striped Bass with Lemon Caper Butter, Roasted Fingerling Potatoes and  
Garlic Braised Asparagus  
***\$65.00 per Guest***

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Grilled Salmon with Olathe Sweet Corn, Asparagus, and Tomato Relish on Garlic Mashed Potatoes  
***\$60.00 per Guest***

Dijon Rosemary Crusted Rack of Lamb with Grilled Vegetable Roulade and Roasted Heirloom Potatoes with Lamb Demi-Glace  
***\$72.00 per Guest***

Coriander Crusted Elk Chops with heirloom potato asparagus hash and a Cherry Bourbon Sauce  
***\$78.00 per Guest***

Filet Mignon with a Béarnaise Sauce and Jumbo Shrimp with Yukon Gold Mash and Caramelized Shallots  
***\$80.00 per Guest***

Grilled New York Strip with a Red Wine Demi-Glace, Crab Cake with a Citrus Aioli, and Garlic Mashed Potatoes  
***\$70.00 per Guest***

#### **Dessert Items**

Telluride Truffle Display  
Cheesecake with Fresh Berries  
Apple Pie with Vanilla Ice Cream  
Chocolate Flourless Cake  
Decadent Chocolate Layer Cake  
Specialty Cupcakes

## **VEGETARIAN OPTIONS**

***\$30 per Guest per selection; a minimum of 20 guests per selection***

Smoked Portabella Carbonara: House Made Pappardelle Pasta, Sage, and Fresh Peas  
Seared Tofu, Artichoke Sweet Potato Mushroom Hash, Charred Tomato Coulis  
Grilled Vegetable Mignon, White Bean Ragout, Vegetable Jus  
Meatless "Meatloaf", Mixed Bean Loaf, Garlic Mashed Potatoes, Crimini Mushroom Gravy

## **OPTIONAL PROTEINS**

Pork Chop ***\$9.00 per Guest***  
Airline Chicken Breast ***\$8.00 per Guest***  
Filet Mignon ***\$15.00 per Guest***  
Rib Eye ***\$12.00 per Guest***  
N.Y. Strip ***\$12.00 per Guest***  
Lamb Chop ***\$18.00 per Guest***  
Venison Rack ***\$28.00 per Guest***  
Chilean Sea Bass ***\$20.00 per Guest***  
Halibut ***\$17.00 per Guest***  
Ruby Red Trout ***\$10.00 per Guest***

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## ***Dessert Reception Stations***

### **Ice Cream Social**

Assorted Magnum Ice Cream Bars

Frozen Fruit Bars

***\$15.00 per Guest***

### **Strawberry Shortcake Station**

Fresh Strawberries and Mixed Berry Compote, Shortcake Biscuits, Pound Cake,  
Chocolate Sauce and Whipped Cream

***\$16.00 per Guest***

### **Death by Chocolate Station**

Chocolate Dipped Oreo Cookies, Pretzel Rods, Strawberries and Peanuts  
Double Fudge Brownies and Double Chocolate Chip Cookies

***\$22.00 per Guest***

### **Mini Pastry Display**

Fancy European Butter Cookies, Coconut Macaroon Cookies and Scottish Shortbread,  
House made Chocolate Truffles, Petit Fours and Miniature Tartlets with Seasonal Fruits and Berries

***\$24.00 per Guest***

### **Candy Station**

Assorted Candy Display Based upon Themed Color Events and Group

***Per pound***

*Customized options are available upon request. Please speak to your Catering Sales Representative.*

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## ***Beverages***

*A minimum of 30 guests is required for these services; \$5.00 surcharge per person if less than 30*

### **Freshly Brewed Regular and Decaffeinated Coffee**

*\$65.00 per gallon*

### **Hot Water and Assorted Tazo Tea Bags**

*\$60.00 per gallon*

### **Fresh Country Lemonade**

*\$50.00 per gallon*

### **Freshly Brewed Iced Tea**

*\$50.00 per gallon*

### **Assorted Fresh Juices**

*Orange Juice ~ Cranberry Juice ~ Grapefruit Juice*

*\$48.00 per gallon*

### **Assorted Bottled Fruit Juices**

*\$5.00 per bottle*

### **Bottled Water**

*\$4.00 per bottle*

### **Sparkling Mineral Water Bottles**

*\$5.00 per bottle*

### **Assorted Canned Sodas**

*\$3.00 per can*

### **Water Oasis (3 Gallons, 50 cups)**

*\$25.00 per oasis*

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## ***Bar Pricing***

*(Bars will accept cash or credit cards and be staffed for one bartender per 75 guests)  
(Bars are planned for a minimum of 100 guests; 20% price increase on bartender fees for fewer guests)*

Beer	\$8	Call Drinks	\$10
Wine	\$9	Premium Drinks	\$12
Sodas	\$4	Super Premium	\$14
Juices	\$3	Single Malts	\$18

## ***Additional Pricing***

F&B Minimum	\$5,000
Bartender Fee (3 Hours)	\$125/bartender

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