

*The Place to  
Meet*

*MEETINGS*

*SOCIALS*

*RECEPTIONS*

*CONVENTIONS*

## *Welcome*

Thank you for considering the Crowne Plaza, Cincinnati for your function. The information below will assist you with your plans. Our Catering Staff is at your service to handle all your arrangements.

### *Food & Beverage*

The hotel must supply all food and beverages. Menu selections, room requirements and all other arrangements must be received three weeks prior to the function. These menus are suggested for your consideration, and if you prefer, our Catering Professionals will be pleased to tailor a menu for your review.

### *Guarantees*

It is a requirement that the Catering Sales Office is notified of the exact number of attendees by 12:00 (Noon) three working days prior to your event. This is the minimum number of guests, which will be considered a guarantee for which you will be charged, even if fewer guests attend. An increase in the guarantee will be accepted up to 24 hours prior to your event date. The hotel will set up 5% over the final guarantee. If the Catering Sales Office receives no guarantee, we will consider your last indication of number of guests as the guarantee.

### *Room & Rental*

Function rooms are assigned to anticipated guaranteed number of guests. The hotel has the right to accordingly reassign the banquet function room. The hotel reserves the right to charge a service fee for set-up of a meeting room with extraordinary requirements. A room rental fee will be charged where applicable. There will be a \$50.00 reset charge for each request to change the approved set-up of a meeting room once the room has been set.

### *Shipping & Receiving*

Small packages for meetings may be delivered to the hotel no more than 3 days prior to the event date due to the limited amount of storage space. Items should be addressed to the meeting contact with the attention to the Hotel Sales/Catering staff member working on your event. Packages should not be marked "Hold for Arrival" but should list the date of the event clearly on each package.

### *Service Charge & Tax*

For all Food, Beverages and Audio Visual a 19% service charge and 6.5% sales tax will be applied. All meal functions under 25 guests are subject to a \$50.00 labor cost.

### *Billing and Deposits*

Billing arrangements for all events must be made in accordance with hotel policies. Our credit department must authorize all requests for direct billing. If a deposit is required, it becomes non-refundable 60 days prior to the event.

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Guest Signature

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Date

It is our goal to provide you with the finest food and service to ensure a successful function here at the Crowne Plaza, Cincinnati. We look forward to serving you.

# Continental Buffets

(Price Per Person)

## Continental Collage \$9.95

Selection of Chilled Juices ■ Assorted Danish, Croissants and Muffins ■ Butter and Preserves, Fresh Sliced Seasonal Fruit ■ Coffee, Decaffeinated Coffee and Selection of Bigelow Teas

## The Executive Continental \$ 11.95

Selection of Chilled Juices ■ Fresh Sliced Seasonal Fruit ■ Fruit Flavored Yogurts on Ice ■ Assortment of Dry Cereals with Fresh Berries, Whole Bananas and Milk ■ Assorted Bagels, Muffins, Danish and Croissants ■ Cream Cheese, Butter and Preserves ■ Coffee, Decaffeinated Coffee and Selection of Bigelow Teas

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## Continental Breakfast Enhancements

Enhance Your Continental Breakfast with One or More of the Following:  
(Priced Per Person)

Assorted Cereals \$3.75  
(with milk)

Assorted Bagels & Cream Cheese \$3.25

Assorted Individual Yogurts \$2.50

Cottage Cheese \$2.25

Fresh Strawberries or Blueberries \$2.95

Breakfast Parfait \$3.95  
(Flavored yogurt, fresh fruit and granola)

Southwestern Breakfast Burritos \$4.25  
(Flour tortillas filled with Farm Fresh Scrambled Eggs, Cheddar and Jack Cheese, Fresh Guacamole, Salsa and Sour Cream)

Savory Croissants \$4.25  
(Eggs and Cheese with Bacon or Ham)

Hard Boiled Eggs \$2.25

These items have been selected to meet the diverse dietary needs of our guests.  
We will be happy to answer any question you may have.

All banquet Functions will be charged a 19% Service Charge and Applicable Sales Tax

# *Breakfast Buffets*

(Priced Per Person, Minimum 30 Guest)

## **Let's Have a Good Morning \$13.95**

Selection of Chilled Juices ■ Fresh Seasonal Fruit and Berries ■ Flavored Yogurts  
Homemade Almond Granola ■ Assorted Dry Cereals with Milk  
Farm Fresh Scrambled Eggs with Fine Herbs ■ French Toast with Warm Maple Syrup  
Bacon and Link Sausage ■ Breakfast Potatoes  
Assorted Breakfast Pastries with Sweet Creamery Butter and Fancy Preserves  
Coffee, Decaffeinated Coffee and Selection of Bigelow Teas

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## **Just Before Sunrise \$14.95**

Selection of Chilled Juices ■ Fresh Seasonal Fruit and Berries ■ Flavored Yogurts  
Homemade Almond Granola ■ Assorted Dry Cereals with Milk  
Farm Fresh Scrambled Eggs with Fine Herbs ■ French Toast with Warm Syrup  
Cheese Blintzes with Fresh Berry Compote  
Bacon and Link Sausage ■ Breakfast Potatoes  
Assorted Breakfast Pastries with Sweet Creamery Butter and Fancy Preserves  
Coffee, Decaffeinated Coffee and Selection of Bigelow Teas

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## **Our Best Breakfast Buffet \$16.95**

Selection of Chilled Juices ■ Fresh Seasonal Fruit and Berries  
Flavored Yogurts ■ Homemade Almond Granola ■ Dried Fruit Selection  
Assorted Dry Cereals with Milk  
French Toast with Warm Maple Syrup

### **Omelet Station\***

(Prepared to order with a choice of Sautéed Garden Fresh Vegetables, Crisp Bacon, Honey  
Roasted Ham, Spinach, Pepper Jack Cheese and Fresh Salsa [Egg Beaters Available])

Bacon and Link Sausage ■ Breakfast Potatoes  
Assorted Breakfast Bakeries, Bagels  
Cream Cheese, Sweet Creamery Butter and Fancy Preserves  
Coffee, Decaffeinated Coffee and Selection of Bigelow Teas

\*Attendant Required - \$65.00 each based on one attendant Per 30 Guests

All banquet Functions will be charged a 19% Service Charge and Applicable Sales Tax

# *Sit-down Breakfast*

Each Entrée Selection includes a Selection of Chilled Fruit Juices, Basket of Pastries and Muffins,  
Freshly Brewed Regular and Decaffeinated Coffee and Hot Bigelow Teas

## **The Crowne Special**

Scrambled Eggs, Served with your choice of  
Bacon, Sausage, or Country Ham  
Served with Roasted Country Style Breakfast Potatoes  
\$11.95 per person

## **Southern Style**

Scrambled Eggs  
Roasted Country Style Breakfast Potatoes  
Buttermilk Biscuits topped with Sausage Gravy  
\$11.95 per person

## **The Royal Treatment**

Two Poached Eggs, Grilled Canadian Bacon  
Served on an English Muffin Topped with Hollandaise Sauce  
Roasted Country Style Breakfast Potatoes  
\$12.95 per person

## **A French Connection**

Choice of Bacon & Cheese or Vegetable Quiche  
Served on a Flaky Crust served with Roasted Potatoes and a  
Roasted Half Crown Tomato with Melted Provolone & Parmesan Cheese  
\$12.95 per person

## **The Crowne**

Bagels, Nova Lox, Diced Onions, Diced Hard Boiled Eggs,  
Capers, Cream Cheese, Lettuce and Tomato  
\$13.95 per person

## **French Toast or Belgian Waffle**

Enhanced with Fresh Berries, Maple Syrup and Powdered Sugar  
Accompanied with your choice of  
Bacon, Sausage, or Country Ham  
\$11.95 per person

## **Good Morning**

Strawberries, Pineapple & Melons,  
Scrambled Eggs with Cheddar Cheese  
Served with your choice of  
Bacon, Sausage, or Country Ham  
Roasted Country Style Breakfast Potatoes  
\$12.95 per person

Add Omelet, Waffle Station or French Toast Station  
\$4.25 per person (\$35.00 Station Fee)

All priced are subject to a taxable 19% service charge and 6.5% sales tax.

# *Brunch*

## **The Ultimate Crowne Brunch**

**Assorted Chilled Fruit Juices**  
**Watermelon Basket of Seasonal Fresh Fruit**  
**Variety of Breakfast Breads and Pastries and Coffee Cake**  
**Fresh Garden Salad with Sliced Cucumbers, Tomatoes, Carrots,**  
**Croutons, Condiments and Two Dressings**  
**Farm Fresh Scrambled Eggs**  
**Sausage Links and Sliced Bacon Strips**  
**Penne Pasta with Tomato and Saffron Garlic Basil Sauce**  
**Monterey Chicken with Sherry Mushroom Sauce**  
**Peppered Sirloin of Beef enhanced with Rosemary**  
**Scalloped Potatoes**  
**Fresh Steamed Seasonal Vegetables**  
**Gourmet Desserts**  
**Freshly Brewed Regular & Decaffeinated Coffee and Hot Herbal Teas**  
**\$26.95 per person**

## **Additional Items with Brunch**

**Smoked Salmon Station**  
**Smoked Salmon with Capers, Diced Onions and Egg, accompanied by**  
**Bagels and Cream Cheese**  
Market Price

**Create Your Own Omelet Station**  
**Made to Order Omelet with Choice of Cheddar Cheese, Diced Ham,**  
**Chopped Onions ,Roasted Red Peppers, Roma Tomato and Mushrooms**  
Additional \$4.95 per person

**Waffle Station**  
**Made to Order Waffle with Choice of Strawberry or Blueberry Toppings, Fresh**  
**Whipped Cream, Chopped Walnuts, Butter and Warmed Maple Syrup**  
Additional \$4.95 per person

All priced are subject to a taxable 19% service charge and 6.5% sales tax.

# *Meeting Refreshments*

## **Bakeries**

(Priced Per Piece)

- Donuts \$2.25**
  - Muffins and Danish \$2.75**
  - Bagels and Cream Cheese \$2.75**
  - Freshly Baked Croissants \$2.75**
  - Chocolate Brownies and Blondies \$2.50**
  - Selection of Granola and Nutri-Grain Bars \$2.50**
  - Selection of Cookies \$2.75**
  - Lemon Squares \$2.50**
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## **Breakfast Items**

(Priced Per Person)

- Assorted Fruit Yogurts \$2.50**
  - Granola with Milk \$3.25**
  - Assortment of Cold Cereals with Milk \$3.75**
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## **Specialty Items**

(Priced Per Piece)

- Ice Cream Novelties \$2.95**
- Candy Bars \$2.50**
- Natural Fruit Juice Bars \$2.95**
- Individual Bags of Potato Chips and Pretzels \$2.50**
- Hot Pretzels with Ballpark Mustard and Cheese Sauce \$3.25**

(Priced Per Person)

- Corn Tortilla Chips with Guacamole and Salsa \$4.25**
- Spinach / Artichoke Dip with Tortilla Chips \$4.95**
- Assorted Mixed Nuts \$2.75**
- Baskets of Potato Chips and Pretzels with Dip \$2.75**

All priced are subject to a taxable 19% service charge and 6.5% sales tax.

# Meeting Refreshments

## Fruit & Cheese Selections

(Priced Per Person)

Domestic Cheese and Fruit Display \$4.95

Fresh Berries and Whipped Cream \$3.25

Whole Fruit \$2.95

Sliced Fresh Fruit \$3.95

Chocolate Dipped Strawberries \$2.50

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## All Day Beverage & Thirst Quenchers

(Priced Per Consumption Basis)

Flavored Spring Water \$2.75

Assorted Bottled Juices \$2.95

Cold Fresh Milk, White and Chocolate \$2.00

Assorted Sodas \$2.25

IBC Sodas \$4.25

(Root Beer, Grape, Orange Crush, Cream Soda, Strawberry)

Bottled Water \$2.25

Coffee, Tea and Decaf \$25.00 per gallon

(Priced Per Person, Per Break)

Coffee Upgrade \$4.25

(Selection of Flavored Syrups, Shaved Chocolate, Whipped Cream, Cinnamon Sticks, Orange Zest, Swizzle Sticks)

Hot Chocolate, Warm Apple Cider \$3.25

## Best Value Beverages

All Day Beverage Package \$10.95

(Refreshed for 8 hours)

(To include Coffee Service, Soft Drinks, Bottled Water, Iced Tea, and Bottled Juices)

Half Day Beverage Package \$5.95

(Reserved for 4 hours)

(Same as above)

# Theme Breaks

(Priced Per Person, Minimum 10 Guest)

## **It's All Sweet \$7.95**

Selection of Gourmet Cookies and Double Chocolate Brownies,  
Regular Coffee, Decaffeinated Coffee and a Selection of Bigelow Teas

## **We Love Chocolate \$9.95**

Double Chocolate Brownies ■ Chocolate Chip Cookies ■ Oreo's  
M&M's & Hershey Kisses ■ Snickers and Hershey Bars  
Hot Cocoa ■ Bottled Water  
Ice Cold White and Chocolate Milk  
Coffee, Decaffeinated Coffee and Tea

## **Let's Go To The Movie \$8.95**

Popcorn ■ Nacho Chips and Dip ■ Snickers Bars  
Soft Pretzels served warm with Mustard and Cheese Sauce  
Assorted Soft Drinks

## **Snack Time \$9.95**

Buffalo Style Chicken Wings ■ Buttered Popcorn ■ Nachos  
All Beef Hot Dogs ■ Beer Nuts ■ Beef Jerky  
Assorted Soft Drinks ■ Coffee, Decaffeinated Coffee and Tea

## **7<sup>th</sup> Inning Stretch \$8.95**

Buttery Popcorn ■ Freshly Roasted Peanuts  
Jumbo Pretzels with Ballpark Mustard and Cheese Sauce ■ Cracker Jacks  
Assorted Soft Drinks and Bottled Water

## **Ice Cream Shoppe \$9.95**

Graeter's Vanilla and Double Chocolate ■ Served with Fudge, Carmel and Strawberry  
Sauces  
Nuts, Whipped Cream, M&M's and Assorted Candy Toppings  
Assorted Soft Drinks and Bottled Water

## **Let's Start Healthy \$8.95**

Assorted Individual Flavored Yogurts ■ Deluxe Trail Mix ■ Whole Fresh Fruit  
Granola Bars and Nutri-Grain  
Bran Muffins, Banana Muffins ■ Sweet Butter and Honey  
Chilled Fruit Juices ■ Assorted Mineral Waters

## **Over The Boarder \$8.95**

Tri-Colored Tortilla Chips ■ Chunky Picante Salsa ■ Guacamole, Jalapenos, Sour Cream  
Chili Con Queso ■ 7-Layer Dip  
Assorted Soft Drinks and Bottled Water

All Banquet Functions will be charged a 19% Service Charge and Applicable Sales Tax

# *Executive Meeting Planner*

Introducing the effortless way to plan your meeting, one package one price solution includes meeting room set-up, a variety of food and beverage options and our meeting planner briefcase amenities at your fingertips.

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## **Selection One**

### **Early Morning**

**Fresh Brewed Regular & Decaffeinated Coffee and a Selection of Bigelow Teas  
Selection of Chilled Juices ■ Assortment of Fresh Baked Breakfast Pastries  
Butter and Fruit Preserves ■ Rainbow of Seasonal Fruits**

### **Mid-Morning**

**Fresh Brewed Regular & Decaffeinated Coffee and a Selection of Bigelow Teas  
Assortment of Soft Drinks and Bottled Waters  
\$14.95 per Person**

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## **Selection Two**

### **Early Morning**

**Fresh Brewed Regular & Decaffeinated Coffee and a Selection of Bigelow Teas  
Selection of Chilled Juices ■ Assortment of Fresh Baked Breakfast Pastries  
Butter and Fruit Preserves ■ Rainbow of Seasonal Fruits  
Croissants and New York Style Bagels with Cream Cheese  
Selection of Cold Cereals with Seasonal Berries and Bananas  
Assortment of Fruit Yogurts and Almond Granola**

### **Mid-Morning**

**Fresh Brewed Regular & Decaffeinated Coffee and a Selection of Bigelow Teas  
Assortment of Soft Drinks and Bottled Waters**

### **Mid-Afternoon**

**Fresh Brewed Regular & Decaffeinated Coffee and a Selection of Bigelow Teas  
Assortment of Soft Drinks and Bottled Waters  
Selection of Gourmet Cookies and Brownies  
\$18.95 per Person**

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## Selection Three

### Early Morning

Fresh Brewed Regular & Decaffeinated Coffee and a Selection of Bigelow Teas  
Selection of Chilled Juices ■ Assortment of Fresh Baked Breakfast Pastries  
Butter and Fruit Preserves ■ Rainbow of Seasonal Fruits

### Mid-Morning

Fresh Brewed Regular & Decaffeinated Coffee and a Selection of Bigelow Teas  
Assortment of Soft Drinks and Bottled Waters

### Lunch

Fresh Brewed Iced Tea ■ Fresh Baked Rolls, Creamery Butter ■ Dessert  
Select one of the following Salads, Sandwiches or Buffets  
(Salads and Sandwiches Catering to Groups of Less than 30 People)

**Turkey Wrap with Fresh Fruit and Chips**  
(Shaved Turkey and Swiss, Lettuce, Tomato and Mayonnaise)

#### Chef's Salad

Tossed Salad Greens with Ham, Turkey, American and Swiss Cheeses,  
Tomatoes and Eggs

#### Classic Chicken Caesar Salad

Grilled Sliced Chicken Breast On A Bed of Romaine Lettuce  
With Herb Croutons, Shaved Parmesan Cheese and A Creamy Caesar Dressing

(Buffets Catering for Groups of 30 or more people)

#### All American Deli Buffet

Homemade Cole Slaw, Albacore Tuna Salad, New Fashion Potato Salad,  
Sliced Breads and Rolls

(Roast Beef, Turkey, Ham, Swiss and Cheddar Cheeses, Tomatoes, Bermuda  
Onions, Lettuce, Pickles, Olives and Pepper, Mayonnaise, Dijon Mustard)

#### Tour of Italy

Classic Caesar Salad with Herb Croutons and Creamy Caesar Dressing  
Bowtie Pasta with Marinara and Basil Pesto Cream Sauce  
Italian Mixed Vegetables  
Chicken Scaloppini with Lemon Cream Sauce or Chicken Parmesan  
Homemade Lasagna (Vegetarian or Meat)

### Mid-Afternoon

Fresh Brewed Coffee, Decaffeinated Coffee and Selection of Bigelow Teas  
Assortment of Soft Drinks and Bottled Waters  
A Variety of Gourmet Cookies and Double Chocolate Brownies  
\$31.95 per Person

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### Desserts

(One selection per Group)

Triple Chocolate Cake ■ New York Cheesecake ■ Key Lime Pie ■ Tiramisu  
Homemade Cookies ■ Turtle Pecan Brownies ■ Carrot Cake ■ Apple Pie

# Luncheon

All Entrée Selections include Soup or Salad, Assorted Bread Basket and Sweet Creamery Butter, Dessert and Freshly Brewed Coffee, Decaffeinated Coffee and Bigelow Tea Selections

## Soups

**Chef's Homemade Soup of the Day**

## Salads

**Petite Caesar Salad**  
with Croutons

## Market Salad

Baby Field Greens, Roma Tomato and Cucumbers

## Iceberg Salad

Tomatoes, Crumbled Bacon and topped with a Cheese Blend

## Entrées

(Priced per Person)

All Entrées include our Chef's Selection of Accompaniments

### Chicken Penne Pasta \$15.95

Sliced Grilled Chicken Breast in a Creamy Fettuccine Alfredo Sauce Served with Primavera Vegetables,  
Served on a bed of Penne Pasta

### Grilled Chicken Breast \$15.95

Served Blackened, Lightly Seasoned or BBQ

### Stuffed Chicken Breast \$16.95

Stuffed with Broccoli or Spinach and a Monterey Jack and Cheddar Cheese Blend

### Top Sirloin \$19.95 (USDA Prime)

### Marinated London Broil \$17.95

Tender Flank Steak grilled Medium Rare, topped with a Mushroom Demi Sauce

### Roasted Loin of Pork \$16.95

Served with Apple Raisin Celery Chutney

### Grilled Fresh Atlantic Salmon \$15.95

Lightly Seasoned with Citrus Butter

### Orange Roughy \$16.50

Baked and Served with Butter Crumb Topping, White Wine and Lemon Sauce

## Desserts

Florida Key Lime Pie ■ New York Cheesecake with Strawberries ■ Carrot Cake  
Fresh Strawberries with Chantilly Crème ■ Triple Chocolate Indulgence Cake with  
Raspberry  
Coulis and Chocolate Sauce

All Banquet Functions will be charged a 19% Service Charge and Applicable Sales Tax.

# *Light Luncheon Selections*

(Priced per Person)  
All selections include  
Freshly Brewed Coffee, Decaffeinated Coffee, and Bigelow Tea Selection

## **Chilled Steak Salad \$15.95**

Flat Iron Steak grilled to perfection, Chopped Romaine, Roma Tomatoes  
Asparagus Spears and Fresh Mozzarella Cheese  
Topped with creamy Peppercorn Dressing (carb conscious)  
Served with Bread Basket and Sweet Creamery Butter

## **Turkey Wrap \$13.95**

Shaved Turkey, Crisp Garden Lettuce and Vine Ripe Tomatoes with  
No Fat Ranch Dressing in a Whole Wheat Tortilla,  
Served with Fresh Fruit (low fat)

## **Stuffed Croissant Sandwich \$12.95**

Your Choice of Chicken, Tuna or Egg Salad  
Sliced Lettuce, Tomato and Pickle Spear  
Served with your choice of Chips or Pasta Salad

## **Salad Sampler Trio \$13.95**

Chicken Salad, Tuna Salad and Pasta Salad  
Served on a Crisp Bed of Greens  
Served with Freshly Baked Mini Croissants

## **Grilled Chicken Caesar Salad \$13.95**

Grilled Sliced Chicken Breast On A Bed of Romaine Lettuce  
With Herb Croutons, Shaved Parmesan Cheese and A Creamy Caesar Dressing  
Served with Bread Basket and Sweet Creamery Butter

## **Chef Duanne's Salad \$12.95**

Tossed Salad Greens with Ham, Turkey, American and Swiss Cheeses,  
Tomatoes and Eggs  
Served with Bread Basket and Sweet Creamery Butter

## **Fresh Fruit Plate \$12.95**

Seasonal Selection of Sliced Fresh Fruit  
Served with Yogurt and Homemade Almond Granola  
Served with Bread Basket and Sweet Creamery Butter

**Plated Dessert Selection \$2.95 per person**  
For Light Luncheon

# *Lunch On The Run*

**\$15.95**

(Priced per Person, Maximum of 40 Guest)

All Box Lunches include Condiments and Disposable Flatware, Potato Chips, Delicious Red Apple  
Homemade Chocolate Chip Cookie, and Choice of Soft Drink or Bottled Water

## **Roast Beef Sandwich**

**Roast Beef, Smoked Cheddar and Horseradish Cream Sauce on a Hoagie Roll**

## **Smoked Turkey**

**Shaved Smoked Turkey, Provolone Cheese, Lettuce and Tomato,  
wrapped in a Whole Wheat Tortilla**

## **Italian Deli**

**Sweet Ham, Hard Salami, Provolone Cheese, Pepperoni and  
Italian Vinaigrette, Lettuce and Tomato on a Deli Roll**

## **Vegetarian Wrap**

**Soft Flour Tortilla, stuffed with Avocado, Lettuce, Sprouts, Diced Tomatoes and  
Cucumbers**

## **Ham and Swiss**

**Honey Cured Ham and Imported Swiss on a Deli Roll**

All Banquet Functions will be charged a 19% Service Charge and Applicable Sales Tax.

# Lunch Buffets

(Priced per Person, Minimum 25 Guest)  
All Buffets include Coffee Service, Iced Tea and Dessert Station

## It's An All-American Deli \$16.95

Mixed Green Salad ■ Chef's Soup of the Day ■ Albacore Tuna Salad  
■ New Fashion Potato Salad ■  
Roast Beef, Turkey and Ham ■ Swiss and Cheddar Cheese  
Tomato, Bermuda Onion, Lettuce, Pickles, Olives and Peppers  
Mayonnaise and Dijon Mustard ■ Sliced Breads and Rolls  
Individual Bags of Potato Chips

## A Walk Through The Garden \$16.95

Garden Vegetable Soup with Fresh Herbs ■ Mixed Green Salad with Mushrooms, Chopped  
Eggs Bacon, Cheese, Croutons, Onions and Assorted Dressings ■ Bow Tie Shrimp Salad,  
Assorted Bagels & Croissants, Lettuce, Tomato and Pickles ■ Grilled Homemade Chicken  
Salad  
Albacore Tuna Salad ■ Egg Salad ■ Fruit Salad ■ Warm Rolls and Butter

\* Add Grilled Chicken Breast Strips for \$2.00 per person

## VIP Lunch Experience \$17.95

Fresh Fruit ■ Vegetable Crudités  
Salad of Seasonal Greens with Assorted Dressings

Select Two:

Roast Pork Loin ■ Cajun Roasted Chicken Breast  
Pasta Primavera ■ Medallions of Turkey ■ Fried Chicken  
North Atlantic Salmon with Citrus Butter ■ Roast London Broil ■

Seasonal Vegetables

Roasted Redskin Potatoes ■ Rolls & Creamery Butter

## Oriental Buffet \$17.95

Egg Rolls ■ Oriental Salad with Mandarin Oranges  
Sweet and Sour Chicken ■ Beef Teriyaki ■ Fried Rice ■ White Rice  
Stir Fried Vegetables ■ Fortune Cookies

# *Lunch Buffets*

(Priced per Person, Minimum 25 Guest)  
All Buffets include Coffee Service, Iced Tea and Dessert Station

## **Down in the Country Special \$18.95**

**Creamy Homemade Cole Slaw ■ Macaroni Salad ■ New Potato Salad  
Salad of Seasonal Greens with Assorted Dressings  
Buttermilk Fried Chicken ■ BBQ Baby Back Ribs  
Traditional Garnishes & Condiments  
Mini on the Cob ■ Southwestern Baked Beans  
Rolls and Sweet Creamery Butter**

## **A Mexican Fiesta \$17.95**

**Mexican 7-Layered Salad ■ Fresh Fruit Bowl  
Make Your Own Taco Bar with ■ Spicy Beef and Chicken  
Cheese Enchiladas with Ranchero Sauce ■ Refried Beans & Spanish Rice  
Tortilla Chips with Salsa**

## **Tour of Italy \$18.95**

**Minestrone ■ Caesar Salad with Garlic Croutons ■ Antipasto Tray  
Bowtie Pasta with Marinara and Basil Pesto Alfredo Cream Sauce ■  
Choice of Two:  
Homemade Lasagna (Vegetarian or Meat) ■ Baked Penne Pasta  
Classic Chicken Picata ■ Chicken Parmesan  
Breadsticks with Marinara ■ Grilled Vegetables**

## **Soup, Baked Potato and Salad Bar \$16.95**

**Chef's Soup of the Day ■ Garden Fresh Greens with Assorted Garnishes  
Freshly Baked Warm Rolls, Sweet Creamery Butter  
Seasonal Fresh Fruit  
Colossal Idaho Bakers served with a Selection of Toppings including:  
Grilled Chicken, Grilled Steak, Sautéed Broccoli and Cauliflower Florets,  
Grated Cheese, Green Onions, Sour Cream, Bacon and Sweet Creamery Butter**

# *Dinner*

All Entrée Selections include Soup or Salad, Selection of Seasonal Vegetables, Chef's Selection of Starch, Assorted Bread Basket and Sweet Creamery Butter, Dessert and Freshly Brewed Coffee, Decaffeinated Coffee, Bigelow Tea Selection

## **Soups**

**Chef's Homemade Soup of the Day**

## **Salads**

### **Petite Caesar Salad**

Crisp Romaine, Herb Croutons and Creamy Caesar Dressing

### **Market Salad**

Baby Field Greens, Roma Tomatoes and Cucumbers

### **Iceberg Salad**

Tomatoes, Crumbled Bacon and Shredded Cheese

### **Spinach Salad**

Fresh Spinach Leaves with Tomatoes, Mandarin Orange Segments and Raspberry Vinaigrette

## **Entrées**

(Priced per Person)

### **Stuffed Breast of Chicken \$23.95**

Choose Broccoli or Spinach with a Monterey Jack and Cheddar Cheese Blend

### **Almandine Chicken Supreme \$22.95**

Baked with a Light Coating of Bread Crumbs and Topped with a Creamy White Wine Sauce and Roasted Almonds

### **Grilled Chicken Breast \$21.95**

Lightly Seasoned with Fresh Herbs

### **Hazelnut Crusted Halibut \$25.95**

Served with a White Wine Citrus Butter and a Crushed Hazelnut Breadcrumb Topping

### **Atlantic Salmon \$24.95**

Rubbed with Sweet Herb Butter

### **New York Strip Steak \$27.95**

Grilled to perfection

### **Roast Prime Rib of Beef \$27.95**

Natural Jus, Creamed Horseradish  
(minimum of 25 guests)

All Banquet Functions will be charged a 19% Service Charge and Applicable Sales Tax

# Dinner

All Entrée Selections include Soup or Salad, Selection of Seasonal Vegetables, Chef's Selection of Starch, Assorted Bread Basket and Sweet Creamery Butter, Dessert and Freshly Brewed Coffee, Decaffeinated Coffee and Bigelow Tea Selection

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## Duos

(Priced per Person)

(Our Executive Chef will select and prepare the appropriate Accompaniments to complement your entrée selections)

### Roasted Atlantic Salmon

Topped with Key Lime Citrus Sauce

&

### Petite Filet of Beef

With a Port Wine Demi Reduction

\$36.95

### Stuffed Breast of Chicken

Choose Broccoli or Spinach with a Monterey Jack and Cheddar Cheese Blend

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### Herb Crusted Roasted Sirloin

Served with Natural Au Jus and drizzled with Hollandaise Sauce

\$32.95

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## Plated Dessert Selection

Raspberry Swirl Cheesecake

Tiramisu

Classic Vanilla Bean Crème Brule

Assorted Mini Pastries (served family style)

New York Cheesecake with Fresh Strawberries

Triple Chocolate Indulgence Cake

Raspberry Coulis and Chocolate Sauce

Carrot Cake

Triple Chocolate Mousse Torte

All Banquet Functions will be charged a 19% Service Charge and Applicable Sales Tax

# *Dinner Buffets*

(Priced per Person)

All Selections include Assorted Bread Basket and Sweet Creamery Butter, Dessert and Freshly Brewed Coffee, Decaffeinated Coffee and Bigelow Tea Selection

## **American Buffet \$25.95**

(Minimum of 25 People)

Fresh Garden Salad with Choice of Dressing

Redskin Potato Salad ■ Creamy Cole Slaw ■ Fresh Fruit Display ■ Crisp Vegetable Crudités

Select Two Entrées:

Grilled Boneless Breast of Chicken ■ BBQ Ribs ■ Sliced Roast Pork Loin  
Roast Beef Au Jus ■ Baked Seasoned Cod

Country Style Green Beans ■ Garlic Chive Mashed Potatoes ■ Rolls and Butter

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## **Prime Rib Buffet \$32.95**

(Minimum of 25 People)

Fresh Garden Salad with Choice of Dressing

Redskin Potato Salad ■ Creamy Cole Slaw ■ Fresh Fruit Display ■ Crisp Vegetable Crudités

Carved Prime Rib of Beef Au Jus with Creamy Horseradish

Select Second Entrée from the Following:

Chicken Supreme Almandine ■ Roast Pork Loin ■ Chicken Monterey ■ Grilled North Atlantic Salmon ■ Stuffed Chicken

Fresh Steamed Seasonal Vegetables ■ Oven Roasted Potatoes ■ Rolls and Butter

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## **The Viva Italian Buffet \$27.95**

(Minimum of 25 People)

Antipasto and Cheese Display ■ Tossed Garden Salad with Italian Vinaigrette  
Caesar Salad with Parmesan Croutons ■ Rotini Pasta Salad

Bowtie Pasta with Marinara and Basil Pesto Alfredo Cream Sauce

Select Two Entrées:

Chicken Marsala ■ Creamy Tortellini Primavera ■ Chicken Parmesan  
Chicken Scaloppini ■ Lasagna (Meat or Vegetable)

Italian Mixed Vegetables ■ Parsley Buttered Potatoes  
Italian Bread with Garlic Butter

All Banquet Functions will be Charged a 19% Service Charge and Applicable Sales Tax

# *Dinner Buffets*

(Priced per Person)

All Selections include Assorted Bread Basket and Sweet Creamery Butter, Dessert and Freshly Brewed Coffee, Decaffeinated Coffee and Bigelow Tea Selection

## **The Southwesterner \$27.95**

(Minimum of 30 People)

**Tossed Wild Greens ■ Tortellini Salad  
Fruit and Vegetable Display**

Select Two Entrées:

**Lime and Garlic Marinated Flank Steak, Wild Mushroom Pork Tenderloin,  
Mesquite Rubbed Roast Chicken, Cajun Grilled Salmon  
Marinated Steak and Chicken Strips with Peppers**

**Zucchini, Yellow Squash & Mushrooms with Lime Butter**

**Black Beans and Spicy Rice ■ Dinner Rolls and Sweet Creamery Butter**

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## **Wild West Cookout \$27.95**

(Minimum of 30 People)

**Hearty Chili ■ Toppings of Sour Cream, Shredded Cheese & Scallions  
Crispy Garden Greens, Ranch Dressing ■ Cole Slaw ■ Macaroni Salad  
Barbecue Ribs ■ Mesquite Rubbed Roast Chicken  
Homemade Creamy Garlic Mashed Potatoes ■ Baked Beans ■ Country Style Green Beans  
Buttermilk Biscuits and Cornbread with Honey Butter**

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All Banquet Functions will be Charged a 19% Service Charge and Applicable Sales Tax

# *Hot Hors D'oeuvres*

All Prices are per 50 Pieces

**Spicy BBQ Meatballs \$85.00**

**Assorted Petite Quiche \$95.00**

**Mushroom Cap Stuffed with Sausage \$95.00**

**Spanakapita \$95.00**

**Water Chestnut Wrapped with Bacon \$95.00**

**Mini Crab Cakes, Red Pepper Tartar Sauce \$120.00**

**Coconut Shrimp, Plum Sauce \$120.00**

**Raspberry and Brie en Phyllo \$95.00**

**Potstickers, Hoisin Sauce \$95.00**

**Chicken Wings, Two Sauces \$115.00**

**Boneless Chicken Wings , Two Sauces \$115**

**Vegetarian Spring Rolls, Hot Mustard \$85.00**

**Beef or Chicken Brochette, Two Sauces \$125.00**

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# *Cold Hors D'oeuvres*

All Prices are per 50 Pieces

**Tomato, Basil and Mozzarella Bruschetta \$75.00**

**Gourmet Finger Sandwiches \$90.00**

**Assorted Canapés \$85.00**

**Pretzels, Chips and Dip (serves 25) \$35.00**

**Selection of Mixed Nuts (serves 25) \$55.00**

All Banquet Functions will be Charged a 19% Service Charge and Applicable Sales Tax

# Reception Packages

All Packages Priced per Person

## Pub Package \$15.95

Warm Jumbo Pretzels with Ballpark Mustard ■ Fresh Popcorn & Shelled Peanuts  
Boneless Buffalo Chicken Tenders ■ Celery and Carrot Sticks, Bleu Cheese Dipping Sauce  
Jalapeno Poppers ■ Beef and Chicken Quesadillas ■ Yellow and Blue Corn Tortilla Chips  
Garnishes of Chili con Queso, Fresh Guacamole, Salsa and Sour Cream

## Red, White and Blue \$14.95

Cheese Presentation – Garnished with Fresh Fruit and Berries, served with Sliced Baguettes and Flatbread  
Fresh Garden Crudités – Presentation of Seasonal Vegetables served with Savory Dips  
Spicy Buffalo Chicken Wings with Celery Sticks and Bleu Cheese Dip  
BBQ Chicken Wings with Ranch Dip ■ Mini Corn Dogs with Brown Mustard ■ Mini  
Pepperoni Pizza Squares  
Nacho Bar with Cheese, Beef, Jalapenos and Onions

Prices are based on a maximum of one hour of food service unless quantities are otherwise specified.

## Cold Display Stations

All stations Priced per Person

**Side of Smoked Scottish Salmon** Market Price  
Served with Caviar and Traditional Condiments

**Chilled Shrimp Displayed in Ice Bowls** Market Price  
Horseradish Sauce, Cocktail and Citrus Wedges

**Tropical Fruit Display** \$4.95  
Chopped Nuts, Coconut, Brown Sugar, Whipped Cream and Dark Chocolate Fondue

**Imported and Domestic Cheeses** \$5.95  
Served with French Bread and Crackers, Fresh Fruit Garnish

**Ice Carvings** \$350  
Our Executive Chef will be pleased to create a replica of your Company “Logo”

**Crudités Selection** \$3.95  
With an Assortment of Dips

All Banquet Functions will be Charged a 19% Service Charge and Applicable Sales Tax

# *The Carvery*

**Slow Roasted Turkey \$170.00**

**Silver Dollar Rolls**

Serves 25 People

**Honey Cured Ham \$210.00**

**Served with Honey Mustard Sauce and Savory Biscuits**

Serves 50 People

**Prime Rib or Beef \$250.00**

**Rubbed, Roasted in Natural Juices, Creamed Horseradish, Assorted Rolls**

Serves 35 People

**Top Round of Beef \$225.00**

**Baron of Beef, Served with Silver Dollar Rolls, Bordelaise Sauce**

Serves 40 People

**Pork Tenderloin \$225.00**

**Served with Miniature Sourdough Rolls and Condiments**

Serves 25 People

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# *Dessert Reception*

Priced per Person

## **Miniature Pastries**

To include: **Chocolate Éclairs**

**Fruit Tartlet's**

**Chocolate Dipped Strawberries**

**Cinnamon Dusted Cream Puffs**

**Mini Cannoli, Assorted Mousse Tarts**

**\$8.95 per Person**

## **Fruit Fondue**

To include: **Whole Fresh Strawberries**

**Cubed Melons, Cubed Pound Cake**

**Cubed Sponge Cake, Powdered Sugar**

**Shredded Toasted Coconut**

**Whipped Cream, Cinnamon Sugar**

**White and Milk Chocolate Fondues**

**\$8.95 per Person**

# Specialty Stations

Stations are one of our favorite styles of service. Stations can be used many ways, as an on-the-spot cooking demonstration, or to enhance a party theme as a dinner buffet or part of an extended cocktail party menu. Primarily, they allow you to offer a greater variety of menu items. Often we use them in conjunction with hors d'oeuvres being passed on trays, which create a more casual atmosphere, while allowing your guests to eat at their own pace. Depending upon the number of guests you need to serve and the atmosphere you wish to create, you can choose as many or as few as you like.

Prices are based on a Maximum of one hour of food service unless quantities are otherwise specified.  
All Stations Priced per Person

## **Pasta Bar\* \$10.95**

Pastas: Penne, Bowtie, and Tortellini Pastas  
Sauces: Classic Marinara, Alfredo and Pesto Sauces

Add: Grilled Chicken, Grilled Portobello Mushrooms, Italian Sausage, Sun-Dried Tomatoes, Primavera Vegetables, Roasted Red Peppers (additional \$3.00 per Person)

## **The Sundae Bar\* \$9.95**

Premium Vanilla Bean and Double Chocolate Ice Creams  
Toppings: M&M's, Sprinkles, Chocolate Morsels, Snicker's, Peanut M&M's,  
Milky Way, Oreo's, Reese's Pieces, Maraschino Cherries, Peanuts,  
Whipped Cream, Caramel Topping, Chocolate Syrup  
Waffle Cones ■ Sugar Cones

Add: Root Beer Floats, Banana Splits, Malted Milk Shakes, Brownie Sundaes (Additional \$3.00 per Person)

## **Fajita Station\* \$9.95**

Grilled Chicken Strips ■ Grilled Steak ■ Grilled Peppers and Onions ■ Roasted Corn  
Black Beans ■ Salsa ■ Flour Tortillas ■ Guacamole ■ Sour Cream ■ Monterey Jack Cheese  
Cheddar Cheese ■ Jalapenos

## **Raw Bar (Carb Conscious) Market Price**

Oysters ■ Clams ■ Peel and Eat Shrimp ■ Crab Claws ■ Steamed Mussels  
Homemade Cocktail Sauce ■ Herbed Tartar Sauce ■ Mustard Sauce

\*Bartender / Chef / Attendant required at \$65.00 each, One per 30 Guest

All Banquet Functions will be charged a 19% Service Charge and Applicable Sales Tax

# Beverage Selections

## Packages....Priced Per Person

### Limited Host Bar

Includes Keg Beer, House Wines, Assorted Soft Drinks

2 Hours	3 Hours	4 Hours
\$14.00	\$16.00	\$18.00

### House Host Bar

Includes Keg Beer, House Wines, House Mixed Drinks, Assorted Soft Drinks & Juices

2 Hours	3 Hours	4 Hours
\$16.00	\$20.00	\$22.00

### Call Host Bar

Includes Keg Beer, House Wines, Call Brand Mixed Drinks, Assorted Soft Drinks & Juices

2 Hours	3 Hours	4 Hours
\$18.00	\$24.00	\$26.00

### Premium Host Bar

Includes Bottled Domestic and Choice of 2 Imported Beers, House Wines, Premium Brand Mixed Drinks, Assorted Soft Drinks & Juices

2 Hours	3 Hours	4 Hours
\$26.00	\$28.00	\$30.00

### Ticket Bar

Includes Keg Beer, House Wines, House Mixed Drinks, Assorted Soft Drinks & Juices

Ticket Bar (3 per Person)	Ticket Bar (4 per Person)
\$14.25	\$18.95

Bottles of House Wine	\$18.00 per Bottle
Champagne (alcoholic or non)	\$18.00 per Bottle

Champagne, Mimosa Punch	\$28.00 per Gallon
Regular Punch	\$24.00 per Gallon

## Beverage Service on a Per Drink Basis

House Brand	\$5.00	House Wines (glass)	\$5.00
Call Brands	\$6.00	Cordials	\$7.00
Premium Brands	\$7.00	O'Doul's or Sharps	\$3.00
Domestic Bottle Beer	\$3.00	Soft Drinks & Juices	\$2.00
Imported Bottle Beer	\$4.00		

Bartender fee of \$75.00 applies on all cash and host bars.

We recommend one bartender per 100 guests

\*\*All prices are subject to a taxable 19% service charge and applicable sales tax\*\*

## Keg Beer Options

Budweiser  
Bud Light  
Coors

## Bottled Beers

Budweiser  
Bud Light  
Miller Lite  
Coors Light

## Imported Beers

Amstel Light  
Heineken  
Corona

## House Wines

Oak Vineyards  
Chardonnay  
White Zinfandel  
Merlot  
Cabernet

## House Brands

Bourbon  
Whiskey  
Gin  
Vodka  
Tequila  
Scotch  
Rum

## Call Brands

Jim Beam  
Seagram's 7  
Beefeater  
Smirnoff  
Jose Cuervo  
Johnnie Walker Red  
Bacardi

## Premium Brands

Jack Daniels