

Executive Meeting Package I

Continental Breakfast

Assorted Breakfast Breads, Croissants
Muffins and Bagels with Cream Cheese
Jams and Butter
Assorted Chilled Juices
Freshly Brewed Regular and Decaffeinated Coffee and Hot Tea

The Deli Buffet

Tossed Garden Salad with Assorted Choice of Dressings
Potato Salad and Cole Slaw
Selection of Smoked Turkey Breast
Roast Beef, and Ham
American, Swiss and Pepper Jack Cheeses
Assorted Deli Breads and Rolls
Sliced Tomato, Lettuce, Onion and Pickles
Potato Chips
Gourmet Cookies and Brownies

Selection of One Themed Afternoon Break:

Let's Go to the Movies
The Sweet Tooth
Take Me Out to the Ball Game

Price Includes Room Rental

\$25.00 per person

Buffets may be served for less than the minimum guests required for an additional labor charge: 11-24 guests \$50.00,
Under 10 guests \$100.00

Prices are subject to 20% service charge and 6% sales tax

Executive Meeting Package II

Deluxe Continental Breakfast

Seasonal Fresh Fruit Display, Assorted Breakfast, Croissants
Breads, Muffins and Bagels with Cream Cheese
Jams and Butter
Chilled Orange, Cranberry and Grapefruit Juices
Coffee, Hot Tea and Water

Selection of One Themed Lunch Buffet:

Italian Lovers Extravaganza
Mexican Fiesta
Southern Style Buffet

Selection of One Themed Afternoon Break:

Let's Go to the Movies
The Sweet Tooth
Take Me Out to the Ball Game

Price Includes Room Rental

\$28.00 per person

Buffets may be served for less than the minimum guests required for an additional labor charge: 11-24
guests \$50.00, Under 10 guests \$100.00

Prices are subject to 20% service charge and 6% sales tax

Refreshments A la Carte

Beverages per gallon

Freshly Brewed Coffee, Regular and Decaffeinated	\$24.00
Freshly Brewed Iced Tea	\$24.00

Beverages per carafe

Tomato, V-8, Apple or Cranberry Juice	\$14.00
Fresh Squeezed Orange or Grapefruit Juice	

Beverages per bottle

Assorted Sodas	\$2.00
Bottled Waters	\$2.50
Assorted Hot Teas	\$1.50 per packet

Baked Goods per dozen

Assorted Danish	\$22.00
Assorted Jumbo Muffins	\$25.00
Assorted Mini Muffins	\$16.00
New York Style Bagels with Cream Cheese	\$25.00
Assorted Gourmet Cookies	\$20.00
Chocolate Fudge Brownies	\$24.00

Snacks per person

Assorted Fruit Yogurt with Granola	\$3.00
Sliced Fresh Fruit	\$2.50
Whole Fresh Fruit	\$2.00
Vegetable Display	\$3.00

Snacks per pound

Deluxe Mixed Cocktail Nuts	\$14.00
Spicy Dry Snack Mix	\$14.00
Tortilla Chips with Salsa	\$13.00

Prices are subject to 20% service charge and 6.00 % sales tax

Non-Alcoholic Beverage Packages

Freshly Brewed Coffee and Decaffeinated Coffee

\$5.00 per person replenished for full day

\$3.75 per person replenished for half day

Assorted Soft Drinks

\$5.25 per person replenished for full day

\$3.75 per person replenished for half day

Freshly Brewed Coffee and Decaffeinated Coffee and Assorted Soft Drinks and Bottled Waters

\$7.50 per person replenished for full day

\$5.50 per person replenished for half day

All beverage prices are subject to 20% service charge and 6.0% sales tax

Themed Breaks

Let's Go to the Movies

Individual Bags of Gourmet Popcorn, Mini Candy Bars,
Tortilla Chips and Queso with Sliced Jalapenos
Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea
Assorted Soft Drinks and Bottled Waters
\$6.50 per person

The Sweet Tooth

Assorted Homemade Cookies and Brownies
Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea
Assorted Soft Drinks and Bottled Waters
\$6.50 per person

Take Me Out to the Ballgame

Texas-sized Warm Pretzels Served with Whole Grain Mustard
Crackerjacks, Roasted Peanuts, Mini Candy Bars
Assorted Soft Drinks and Lemonade
\$7.00 per person

The Health Nut

Seasonal Sliced Fresh Fruits and Melons, Assorted Yogurts
Granola Bars and Mixed Nuts
Bottled Spring and Energy Drinks
\$7.50 per person

The Chocoholic

Chocolate Fudge Brownies, Chocolate Dipped Strawberries
Chocolate Covered Pretzels, and Chocolate Chip Cookies
Freshly Brewed Regular and Decaffeinated Coffee and Assorted Soft Drinks
\$8.00 per person

Prices are subject to 20% service charge and 6.0% sales tax

Plated Breakfasts

The Broadway Breakfast

Scrambled Eggs, Choice of Ham, Bacon or Sausage Patties
Breakfast Potatoes and Assorted Bread Basket
Orange Juice, Freshly Brewed Regular and Decaffeinated Coffee, and Hot Tea
\$9.95 per person

Breakfast Omelet

Choice of Ham, Mushroom or Spinach with Cheese Omelet
Breakfast Potatoes, Assorted Bread Basket
Orange Juice, Freshly Brewed Regular and Decaffeinated Coffee, and Hot Tea
\$11.95 per person

Spa Breakfast

Fresh Sliced Fruit & Seasonal Berries with Flavored Yogurt Topped with Granola
Orange Juice, Freshly Brewed Regular and Decaffeinated Coffee, and Hot Tea
\$8.95 per person

Breakfast Buffets

Continental Breakfast

Assorted Breakfast Breads, Croissants
Muffins and Bagels with Cream Cheese
Jams and Butter
Assorted Chilled Juices
Freshly Brewed Regular and Decaffeinated Coffee and Hot Tea
\$7.95 per person

Deluxe Continental Breakfast

Seasonal Fresh Fruit Display,
Assorted Breakfast Breads, Croissants
Muffins and Bagels with Cream Cheese
Jams and Butter
Assorted Chilled Juices
Freshly Brewed Regular and Decaffeinated Coffee and Hot Tea
\$9.95 per person

All-American Breakfast Buffet (Minimum 25 Guests)

Seasonal Fresh Fruit Display, Assorted Breakfast
Breads and Muffins, Jams and Butter
Scrambled Eggs, Crisp Bacon and Sausage Patties
Breakfast Potatoes
Assorted Chilled Juices
Freshly Brewed Regular and Decaffeinated Coffee and Hot Tea
\$11.95 per person

Broadway Breakfast Buffet (Minimum 25 Guests)

Seasonal Fresh Fruit Display, Assorted
Breakfast Breads and Muffins
Scrambled Eggs
Ham, Crisp Bacon and Sausage Links
Breakfast Potatoes and Biscuits and Gravy
Assorted Chilled Juices
Freshly Brewed Regular and Decaffeinated Coffee and Hot Tea
\$13.95 per person

The All-American, and Broadway buffets may be served for less than the minimum guests required for an additional labor charge: 11-24 guests \$50.00, Under 10 guests \$100.00

Prices are subject to 20% service charge and 6.0% sales tax

Light Plated Luncheon

All Light Luncheons are served with Iced Tea, Freshly Brewed Regular and Decaffeinated Coffee, Assorted Teas, and Chef's Selection of Dessert

Grilled Chicken Caesar

Traditional Caesar Salad with Grilled Chicken and Parmesan Cheese
Served with Garlic Bread Sticks
\$11.95 per person

Southwest Cobb Salad

Mixed Greens Topped with Grilled Chicken, Diced Tomatoes, Diced Red Onions,
Diced Bacon, Avocado and Cheddar Cheese
Served with a Tabasco Ranch Dressing
\$11.95 per person

Smoked Turkey Croissant

Shaved Smoked Turkey, Lettuce, Tomato and Swiss Cheese
Served with Potato Chips
\$11.95 per person

Deli Wrap

Choice of Sliced Ham, Turkey, or Roast Beef,
American Cheese,
Wrapped with Lettuce and Tomato and Mayo
Served with Potato Chips
\$11.95 per person

Traditional Broadway Club Sandwich

Sliced Ham, Turkey, Swiss Cheese, and American Cheese with Bacon, Lettuce
and Tomato on Toasted Bread
Served with Potato Chips
\$12.95 per person

Prices are subject to 20% service charge and 8.25% sales tax

Plated Luncheon

All Light Luncheons are served with Iced Tea, Freshly Brewed Regular and Decaffeinated Coffee, Assorted Teas, and Chef's Selection of Dessert

Linguine Pasta Primavera

Tossed Seasonal Vegetables with Pasta in a Garlic Herb Sauce
\$11.95 per person

Grilled Chicken Fettuccine

Grilled Chicken over Fettuccine Pasta, Alfredo Sauce and Parmesan Cheese
Served with Garlic Bread Sticks
\$13.95 per person

Chicken Parmesan

Italian Herb Breaded Breast of Chicken, Parmesan Cheese
with Classic Marinara over a Bed of Linguini
\$12.95 per person

Herb Grilled Chicken

Herb Seasoned Chicken Breast
Served with Red Roasted Potatoes and Seasonal Vegetables
\$13.95 per person

Seared Pork Loin Medallions

Marinated Pork Loin Medallions
Served with Whipped Potatoes and Seasonal Vegetables
\$14.95 per person

Grilled Salmon

Grilled 6 ounce Salmon Fillet
Served with Rice Pilaf and Seasonal Vegetables
\$14.95 per person

Sliced Beef Medallions

Served with Oven Brownd Roasted Potatoes
and Seasonal Vegetables
\$14.95 per person

Prices are subject to 20% service charge and 8.25% sales tax

Boxed Lunches

\$10.95 per person

Smoked Turkey Croissant

Shaved Smoked Turkey, Lettuce, Tomato and Swiss Cheese on a Croissant
Served with Potato Chips, Pickle and Cookie

Broadway Club Wrap

Sliced Ham and Turkey, Provolone Cheese, Sliced Cheddar, Bacon and Mayo
Wrapped in a Tortilla
Served with Potato Chips, Pickle and Cookie

BLT Sandwich

Bacon, Lettuce, Tomato served with Mayo
Served on White Bread
Served with Potato Chips, Pickle and Cookie

Roast Beef Sandwich

Deli Roast Beef served with American Cheese
Lettuce, Tomato and Mayo
Served on a Hoagie Roll
Served with Potato Chips, Pickle and Cookie

Ham and Cheese Sandwich

Deli Ham Served with American Cheese
Lettuce, Tomato and Mayo
Served with Potato Chips, Pickle and Cookie

Prices are subject to 20% service charge and 6.00% sales tax

Luncheon Buffets

Minimum 25 Guests

All buffets served with Iced Tea and Freshly Brewed Regular and Decaffeinated Coffee

Soup, Salad and Baked Potato Bar

Tossed Garden Salad with Choice of Dressings
Chef's Soup du Jour
Pasta Salad
Giant Baked Potatoes
Butter, Sour Cream, Shredded Cheddar Cheese,
Bacon Bits, Green Onions and Salsa
Chef's Selection of Dessert
\$12.95 per person

The Deli Buffet

Tossed Garden Salad with Assorted Choice of Dressings
Potato Salad and Cole Slaw
Selection of Smoked Turkey Breast
Roast Beef, and Ham
American, Swiss and Pepper Jack Cheeses
Assorted Deli Breads and Rolls
Sliced Tomato, Lettuce, Onion and Pickles
Potato Chips
Gourmet Cookies and Brownies
\$13.95 per person

Add a cup of the Chef's soup for \$1.00 per person

The All American Buffet

Old Fashioned Grilled Hamburgers and Hot Dogs
Grilled Chicken Breast
Texas Chili
Cheddar, Swiss, and Provolone Cheeses
French Fries and Potato Salad
Sliced Tomato, Lettuce, Onion and Pickles
Assorted Cookies and Brownies
\$14.95 per person

Buffets may be served for less than the minimum guests required for an additional labor charge: 11-24 guests \$50.00, Under 10 guests \$100.00

Prices are subject to 20% service charge and 6.0% sales tax

Luncheon Buffets (Continued)

Minimum 25 Guests

Italian Lover's Extravaganza

Caesar Salad and Garlic Breadsticks

Pasta Salad

Baked Beef Lasagna

Chicken Parmesan

Sautéed Vegetable Medley

Chef's Choice of Dessert

\$15.95 per person

Mexican Fiesta

Tortilla Chips and Salsa

Grilled Chicken and Seasoned Ground Beef

Taco Shells and Soft Flour Tortillas

Sour Cream, Cheddar Cheese, Lettuce, Tomatoes

Spanish Rice and Refried Beans

Chef's Choice of Dessert

\$16.95 per person

Southern Style Buffet

Coleslaw and Potato Salad

Southern Fried Chicken

Barbequed Pulled Pork

Country Style Green Beans

Macaroni and Cheese

Cornbread and Butter

Chef's Choice of Dessert

\$16.95 per person

The Deluxe Buffet

Tossed Garden Salad with Assorted Choice of Dressings

Caesar Salad

Choice of Two Entrees:

Roasted Pork Loin, Herb Seasoned Chicken

Sliced Roast Beef, Baked Cod

Vegetable Du Jour

Choice of One Starch:

Red Roasted Potatoes, Wild Rice Pilaf,

Garlic Mashed Potatoes or Potatoes Au Gratin

Chef's Choice of Dessert

\$18.95 per person

Add an entrée for \$2.00 per person

Buffets may be served for less than the minimum guests required for an additional labor charge: 11-24 guests \$50.00, Under 10 guests \$100.00

Prices are subject to 20% service charge and 6% sales tax

Plated Dinners

All Plated Dinners are served with Iced Tea, Freshly Brewed Regular and Decaffeinated Coffee, Assorted Teas, Warm Rolls and Butter, Fresh Garden Salad and Chef's Selection of Dessert

Herb Seared Chicken Breast

Garlic Whipped Potatoes and Seasonal Vegetables
\$17.95 per person

Chicken Marsala

Mushroom Sauce, Wild Rice Pilaf and Seasonal Vegetables

Roasted Pork Loin Medallion

Red Roasted Potatoes and Seasonal Vegetables
\$7.95 per person

Grilled Salmon

Seasonal Vegetables on a Bed of Wild Rice Pilaf
\$18.95 per person

Pepper Seared Tenderloin Medallions

Cheddar Cheese Au Gratin Potatoes and Seasonal Vegetables
\$19.95 per person

Prime Rib

Garlic Whipped Potatoes and Seasonal Vegetables
\$21.95 per person

Prices are subject to 20% service charge and 6.0% sales tax

Dinner Buffets

Minimum 25 Guests

All Dinner Buffets Served with Two Salad Selections, Two Vegetable Selections, One Starch, Rolls and Butter, Chef's Dessert Station, Iced Tea, and Freshly Brewed Regular and Decaffeinated Coffee

Salad Selections

Tossed Garden Salad
Caesar Salad
Fresh Fruit Salad
Chilled Cucumber and Tomato Salad
Pasta Salad
Potato Salad
Cole Slaw

Entrée Selections

Southern Fried Chicken
Baked Herb Chicken
Chicken Marsala
Chicken Parmesan
Sliced Roast Beef
Beef Stroganoff
Roasted Pork Loin
Pineapple Glazed Ham
Roasted Turkey Breast
Baked Cod

Vegetable Selections

Country Style Green Beans
Buttered Corn
Sautéed Squash
Glazed Carrots
Vegetable Medley
Peas and Mushrooms
Broccoli and Cauliflower

Starch Selections

Garlic Mashed Potatoes
Oven Roasted Red Skin Potatoes
Au Gratin Potatoes
Baked Potato
Wild Rice Pilaf
Macaroni and Cheese
Pasta

Two Entrées: \$19.95 per person

Three Entrées: \$22.95 per person

Buffets may be served for less than the minimum guests required for an additional labor charge: 11-24 guests \$50.00, Under 10 guests \$100.00

Prices are subject to 20% service charge and 6.0% sales tax

Hot and Cold Hors d' Oeuvres

Cold

(Priced per 50 Pieces)

- Shrimp Cocktail – Market Price
- Finger Sandwiches - \$50.00
- Bruschetta - \$75.00
- Deviled Eggs - \$60.00
- Celery with Herbed Cream Cheese - \$50.00
- Ham or Salami Coronets - \$70.00
- Marinated Mushrooms - \$70.00

Hot

(Priced per 50 Pieces)

- Bacon Wrapped Shrimp - \$140.00
- Crab Stuffed Mushrooms - \$125.00
- Grilled Chicken Quesadillas - \$75.00
- Chicken Tenders Served with Assorted Sauces - \$50.00
- Chicken Wings – \$60.00
- Spanikopita – Spinach and Feta Cheese wrapped in Phyllo Pastry - \$75.00
- Vegetable Kabobs - \$65.00
- Pig in a Blanket - \$60.00
- Meatballs - \$50.00
- Egg Rolls - \$50.00
- Mozzarella Sticks - \$55.00
- Mini Chicken Cordon Bleu - \$60.00
- Cheddar Stuffed Jalapeño - \$60.00

All prices are subject to 20% service charge and 6.0% sales tax

Specialty Stations

(Minimum 50 Guests)

Pasta Station

Bow Tie and Penne Pastas
Grilled Chicken , Ham, Mushrooms, Tomatoes,
Onions, Peppers, Fresh Garlic
Classic Alfredo Sauce, Marinara Sauce and Parmesan Cheese
\$6.95 per person

Fajita Station

Chicken and Beef Fajitas with Flour Tortillas
Pico De Gallo, Guacamole, Sour Cream
Shredded Lettuce, Tomatoes
Monterey Jack and Cheddar Cheeses
\$7.95 per person

Dessert Station

Assorted Cakes, Pies and Pastries
Seasonal Fresh Fruit with Chocolate Fondue
Freshly Brewed Regular and Decaffeinated Coffee, Assorted Teas
\$6.95 per person

Chef Attended Stations Require a \$75.00 Uniformed Chef Fee:

All Stations are Priced Per Person, Per Hour

Stations may be served for less than the minimum guests required for an additional labor charge:
Under 50 guests \$100.00

All prices are subject to 20% service charge and 6.0% sales tax

Carving Stations

Carved Items are served with Assorted Rolls and Appropriate Condiments

Prime Rib of Beef

Serves 40 Guests

\$250.00

Pepper Crusted Beef Tenderloin

Serves 20 Guests

Market Price

Roasted Turkey Breast

Serves 40 Guests

\$150.00

Mustard Seared Pork Loin

Serves 30 Guests

\$150.00

Honey Glazed Baked Ham

Serves 40 Guests

\$150.00

Steamship Round of Beef

Serves 150 Guests

\$500.00

Chef's Selection of Starch and Vegetable available for an additional cost

A Chef is required for Carving Board Services at \$75.00 per Station

All prices are subject to 20% service charge and 6.0% sales tax

Displays

Domestic Cheese Display

Served with Gourmet Crackers and Sliced French Bread

\$3.50 per person

Sliced Fresh Fruit Display

\$3.00 per person

Vegetable Crudite Display with Ranch

\$3.00 per person

A la Carte Snacks

Deluxe Mixed Cocktail Nuts

\$18.00 per pound

Spicy Dry Snack Mix

\$12.00 per pound

Popcorn

\$10.00 per large bowl

Large Pretzels

\$10.00 per Dozen.

Potato Chips

\$10.00 per Large Bowl

Prices are subject to 20% service charge and 6.0% sales tax.

Beverage Packages

Option 1

Imported and Domestic Bottled Beer, House Wines, Assorted Sodas and Bottled Water
\$12.00 Per Person for First Hour
\$10.00 Each Additional Hour

Option 2

Call Brand Cocktails, Imported and Domestic Bottled Beer
House Wines, Champagne,
Assorted Sodas and Bottled Water
\$15.00 Per Person for First Hour
\$13.00 Each Additional Hour

Option 3

Premium Brand Cocktails, Imported and Domestic Bottled Beer
House Wines, Champagne
Assorted Sodas and Bottled Water
\$18.00 Per Person for First Hour
\$16.00 Each Additional Hour

Call Brand Cocktails to include: Smirnoff Vodka, Seagram's Gin, Ron Rico Rum, Jim Beam Bourbon
Dewar's Scotch, Canadian Club Whiskey

Premium Brand Cocktails to include: Absolut Vodka, J&B Scotch, Tanqueray Gin, Bacardi Silver
Rum, Cuervo Gold Tequila, Jack Daniel's Whiskey, Seagram's 7 Whiskey

A Bartender is required for Beverage Services at \$25.00 per hour

All beverage prices are subject to 20% service charge and 6.0% sales tax

Beverages on Consumption

Hosted Bar per drink (prices are subject to 20% service charge)

Premium Brands	\$5.50
Call Brands	\$4.50
House Brands	\$4.00
House Champagne	\$4.00
House Wine	\$4.00
Domestic Beer	\$4.25
Premium Domestic Beer	\$4.25
Imported Beer	\$4.75
Bottled Water	\$2.50
Sodas	\$1.50

Cash Bar per drink (prices are inclusive of service charge)

Premium Brands	\$6.00
Call Brands	\$5.00
House Champagne	\$4.50
House Wine	\$4.50
Domestic Beer	\$4.50
Premium Domestic Beer	\$4.75
Imported Beer	\$5.00
Bottled Water	\$2.50
Sodas	\$2.00

A Bartender is required for Beverage Services at \$25.00 per hour

All beverage prices are subject to 20% service charge and 6.0% sales tax