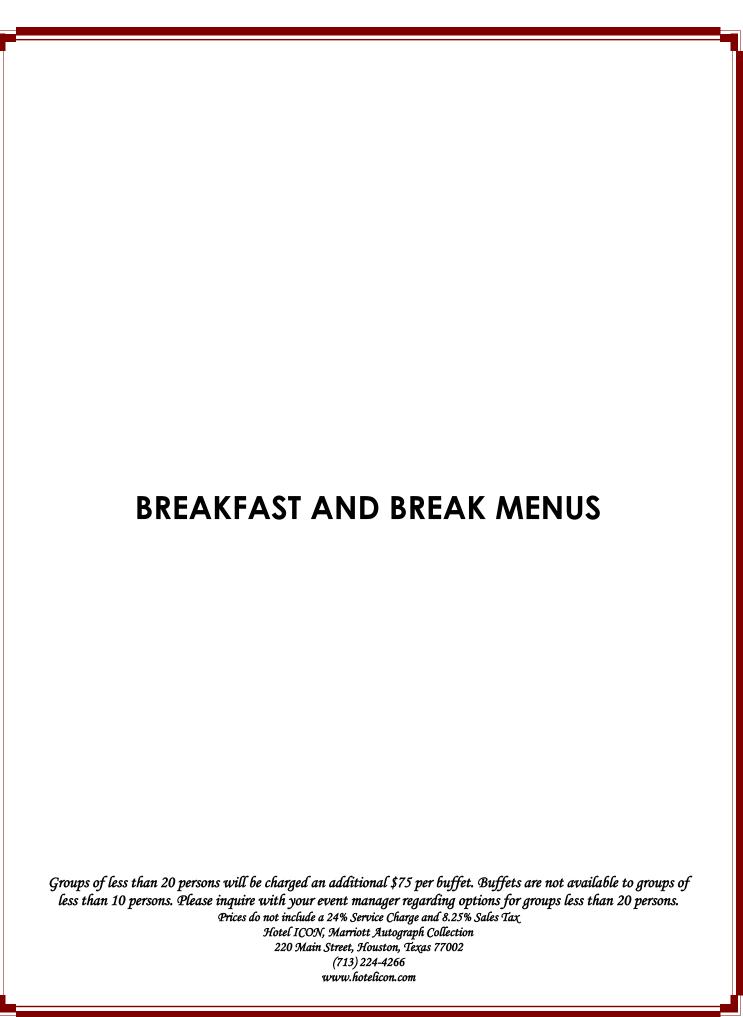


AUTOGRAPH COLLECTION®

**BANQUET MENUS** 



### **BREAKFAST BUFFETS**

### **ICON -TINENTAL BUFFET**

Seasonal Sliced Fruit and Berries
Assorted Breakfast Pastries, Bagels and Muffins
Fruit Preserves, Cream Cheese & Butter
Assorted Yogurts, Individual Cereals, Granola
Whole and Skim Milk
Assorted Juices
Freshly Brewed Regular and Decaffeinated Coffees
Assorted Hot Herbal Teas
\$24

### DOWNTOWN BREAKFAST BUFFET

Seasonal Sliced Fruit and Berries
Assorted Breakfast Pastries, Bagels and Muffins
Assorted Cereals with Whole and Skim Milk
Scrambled Eggs
Bacon and Sausage
Breakfast Potatoes
Assorted Juices
Freshly Brewed Regular and Decaffeinated Coffees
Assorted Hot Herbal Teas
\$27

### SLEEK ICON

Sweet Breads
Crepes with Fruit and Cream Filling
Smoked Salmon with Bagel Chips, Hardboiled Egg, Capers, Diced Onion
Berry Smoothies

\$30

Groups of less than 20 persons will be charged an additional \$75 per buffet. Buffets are not available to groups of less than 10 persons. Please inquire with your event manager regarding options for groups less than 20 persons.

Prices do not include a 24% Service Charge and 8.25% Sales Tax

### **HOUSTON TEX-MEX BRUNCH BUFFET**

Seasonal Sliced Fruit and Berries
Assorted Breakfast Pastries, Bagels and Muffins
Assorted Yogurts
Southwest Migas
Scrambled Eggs with Jalapeño Peppers, Onions, Tomatoes,
Tortilla Strips, Fresh Salsa, and Monterey Jack Cheese
Breakfast Potatoes
Chicken Fried Steak
Corn Tortillas and Refried Beans
Assorted Juices
Freshly Brewed Regular and Decaffeinated Coffees
Assorted Hot Herbal Teas

\$34

### **HEART HEALTHY BUFFET**

Seasonal Sliced Fruit and Berries
Egg White Frittata
Spinach, Onion, Peppers, Tomatoes and Cheese
Chicken Apple Sausage
Oatmeal
Wheat Berry Bread
Wheat Grass Smoothie
Assorted Juices
Freshly Brewed Regular and Decaffeinated Coffees
Assorted Hot Herbal Teas

\$32

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### BREAKFAST BUFFET ENHANCEMENTS

Enhancements may only be ordered to accompany any breakfast buffet

### EGGS, OMELETS AND FRITTATAS - CHEF PREPARED

Eggs, Eggbeaters, or Egg Whites
Diced Ham, Bacon, Chorizo, Onion, Bell Peppers, Mushrooms, Baby Spinach,
Jalapeños and Diced Tomatoes, Pepper Jack and Cheddar Cheeses
\$7.00 per person

Chef's Attendant Fee Required at \$125 per attendant

### **SOUTHWEST MIGAS**

Scrambled Eggs with Jalapeño Peppers, Onions, Tomatoes, Tortilla Strips, Fresh Salsa, and Monterey Jack Cheese \$5.00 per person

### PANCAKE OR WAFFLE STATION

Pancakes or Waffles, Maple Syrup, Fruit Compote, Toasted Pecans, Whipped Butter, Whipped Cream, Powdered Sugar, and Chocolate Syrup \$6.00 per person

Smoked Ham, Scrambled Egg and Cheddar on a Croissant \$6.00 per person

**Smoked Salmon** 

Sliced Tomatoes, Onions, Capers, Cream Cheese, Bagel Chips \$16 per person

> Cinnamon Buns \$4 per person

Assortment of Breakfast Tacos - Served with Salsa \$6 per person Choice of:

> Bacon, Egg and Cheese Sausage, Egg and Cheese Potato, Egg and Cheese

Crepes with Fruit Filling \$3 per person

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### **BUILD YOUR OWN BREAKFAST BUFFET**

Assorted Fruit Yogurts	\$4 each
Cold Cereal with Milk	\$4 per person
Assorted Bagels or Muffins	\$36 per dozen
Assorted Breakfast Pastries	\$36 per dozen
Assorted Donuts \$32 per	
Whole Fruit	\$3 per piece
Sliced Seasonal Fruit	\$10 per person
Fresh Fruit Parfaits: Yogurt, Granola, Fresh Berries	\$7 per person
Eggs, Smoked Ham and Cheddar Cheese Croissants	\$48 per dozen
Breakfast Tacos	\$48 per dozen
Biscuits and Gravy	\$10 per person
Hard Boiled Eggs	\$12 per dozen
Grits: Plain or Cheese	\$5 per person
Oatmeal: Brown Sugar, Raisins, Pecans, Cinnamon	\$8 per person
Assorted Soft Drinks, Bottled Waters	\$4 each
Assorted Flavored Bottled Texas Made Teas or Lemonades	\$5 each

### **BEVERAGE BREAKS**

### **JUST COFFEE**

Regular and Decaffeinated Coffee **\$60 per gallon** 

### **JUST TEA**

Iced and Hot Teas \$60 per gallon

### **ICONIC ICED TEA**

Berry Flavored Iced Tea \$60 per gallon

### **ALL DAY REFRESHMENT STATION**

Regular and Decaffeinated Coffee Iced and Hot Teas Assorted Soft Drinks and Bottled Waters \$23 per person up to 8 hours

Groups of less than 20 persons will be charged an additional \$75 per buffet. Buffets are not available to groups of less than 10 persons. Please inquire with your event manager regarding options for groups less than 20 persons.

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### PLATED BREAKFAST SELECTIONS

### Ideal for groups of 20 persons or less

Plated Breakfasts include Orange Juice, Regular and Decaffeinated Coffee
Assorted Breakfast Pastries, Butter & Jellies
\$26 per person

### **ICONIC AMERICAN BREAKFAST**

Scrambled Eggs, Breakfast Potatoes, Bacon & Sausage

### **EGGS BENEDICT**

Canadian Bacon, English Muffin, Poached Eggs, Hollandaise Sauce, Breakfast Potatoes

### **MIGAS**

Scrambled Eggs, Tomato, Onion, Jalapeno, Tortilla Strips, Salsa, Pepper Jack Cheese, Sliced Avocado, Refried Beans, Flour Tortillas

### CHICKEN FRIED STEAK AND EGGS

Scrambled Eggs, Chicken Fried Steak, Cream Gravy, Biscuit

### **EGG WHITE FRITTATA**

Spinach, Tomato, Mushroom, Pepper, Fruit Cup

### CHORIZO TACOS

2 Chorizo and Egg Tacos, Smoked Bacon, Breakfast Potato

### **SWEET EATS**

Berry Parfaits, Fresh Baked Scone and Sweet Cream, Cinnamon-infused Oatmeal

Groups of less than 20 persons will be charged an additional \$75 per buffet. Buffets are not available to groups of less than 10 persons. Please inquire with your event manager regarding options for groups less than 20 persons.

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### MID-MORNING BREAKS

### PICK ME UP

Wheat Grass Smoothie
Protein and Granola Bars
Snickers Bars
Red Bull or Gatorade
Fruit Juices, Regular and Decaffeinated Coffee
Assorted Hot Teas
\$20 per person

### **WRANGLER**

Build your own Yogurt Parfaits
Strawberries, Blueberries, Granola
Assorted Whole Fruit
Fruit Juices, Regular and Decaffeinated Coffee
Assorted Hot Teas
\$19 per person

### YEE-HAW

An Assortment of Donuts & Kolaches
Cinnamon Rolls
Assorted Whole Fruit
Protein and Granola Bars
Gatorade, Fruit Juices, Regular and Decaffeinated Coffee
Assorted Hot Teas
\$23 per person

### **OUTLAW**

Assortment of Breakfast Tacos Served with Salsa Bacon, Egg and Cheese Sausage, Egg and Cheese Potato, Egg and Cheese Assorted Whole Fruit Fruit Juices, Regular and Decaffeinated Coffee Assorted Hot Teas \$18 per person

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### AFTERNOON BREAKS

### TRIO POP

Zebra - White and Dark Chocolate- Popcorn
Cajun Heat Dusted Popcorn
Ranch Tossed Popcorn
\$14 per person

### COOKIN KETTLE

Homemade Kettle Chips with Sides of Blue Cheese, Truffle Oil, Parmesan Cheese, BBQ Sauce, Honey Mustard, Mild Salsa Sriracha \$15 per person

### **FONDUE FRENZY**

Choose Savory or Sweet
Chocolate or Caramel - Fruit, Pound Cake, Fried Tortilla, Pretzel, Marshmallow
Smoked Cheese -Cracker, Cube Ham, Salami, Pretzel, Broccoli
\$19 per person

### THE BAKE SHOP

Chocolate Brownies and Blondies Assortment of Baked Cookies Assorted Sodas and Bottled Water \$16 per person

### MINUTE MAID PARK

Frito Pie with Fresh Chili and Shredded Cheese Peanuts, M&Ms, Cracker Jacks Assorted Sodas and Bottled Water \$17 per person

### **BUILD YOUR OWN TRAIL MIX**

M&M's, Granola, Chocolate Chips, Pretzels, Goldfish, Peanuts, Spicy Pecans, Apricots,
Golden Raisins, Dry Cranberry
Assorted Sodas and Bottled Water
\$17 per person

### SPA PACKAGE

Vegetable Crudités with Ranch Dip Sliced Fruit with Honey Yogurt Sauce Smoothies, Sparkling Water, and Gatorade \$19 per person

# A LA CARTE MENU

# Suggested serving size 4oz per person

Potato Chips	\$15/16oz
Party Mix	\$18/16oz
Mixed Nuts	\$27/16oz
Trail Mix	\$27/16oz
Pretzels	\$15/16oz

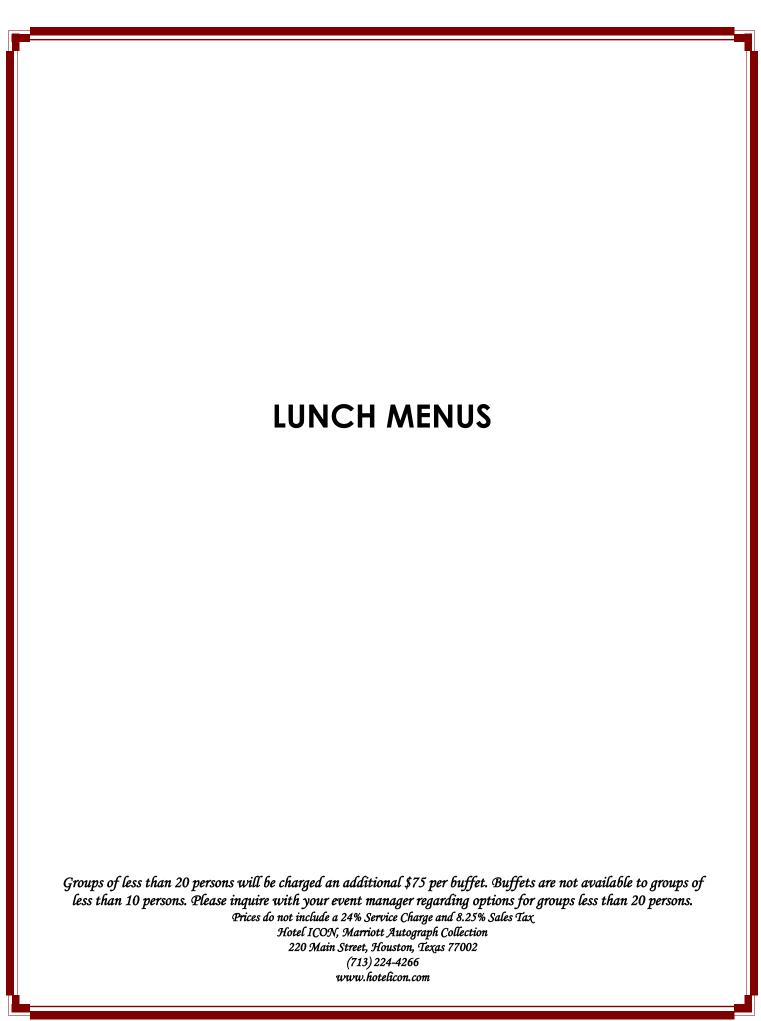
# **Beverages**

Regular and Decaffeinated Coffee Assorted Hot Teas Iced Tea Coke Brand Soft Drinks Sparkling Bottled Water	\$60 per gallon \$60 per gallon \$60 per gallon \$4 each \$6 each
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Red Bull	\$6 each
Gatorade	\$4 each
Bottled Water	\$4 each
Fruit Juices	\$5 each
Assorted Flavored Bottled Texas Made	\$5 each

Teas or Lemonades

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### **LUNCH BUFFETS**

All lunch menus include Regular and Decaffeinated Coffee, Hot Tea and Iced Tea.

Minimum of 20 Guests,

### Soup and Salad Buffet

Soup Du jour
Mixed Greens
Carrot, Tomato, Cucumber, Mushroom, Two Cheeses
Nut and Seeds, Dry Cranberry
Diced Chicken, Diced Ham
Sliced Olives, Hardboiled Egg, Croutons, Bacon, Sliced Onions, Crackers
Two Dressings
\$30

### **Asian Buffet**

Cabbage and Sprout Salad
With Shredded Carrot, Sesame Seed, Cucumbers, and Crispy Strips
Wonton Soup
Baby Shrimp Fried Rice
Chicken and Veggie Stir Fry
Seasonal Vegetables
Assorted Desserts
\$45

### All American Grub

Crispy Berg Salad with Bacon, Carrots, Tomato Wedge & Sliced Mushroom
Yukon Potato Salad
Beef Patty and Chicken Burgers
Sautéed Mushroom, Grilled Onions, BBQ Sauce, Two Sliced Cheeses
Lettuce, Tomato, Pickle Tray, Homemade Potato Chips
Carrot and Chocolate Cake
\$46

### **Italian Picnic**

Potato and Kale Soup
Classic Chopped Caesar
Focaccia Bread
Choice of 2 entrees:
Chicken Parmesan, Spaghetti and Meatballs
Meat Lasagna or Eggplant Parmesan
Tiramisu and Mini Vanilla Cannoli
\$46

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### THE BUTCHER'S BLOCK

Served with Assorted Breads Homemade Chips, Tomatoes, Onions, Lettuce, Pickles, Mayonnaise, and Mustard

### Soup du Jour

### Cheeses

Cheddar, American, Provolone, Jack, Swiss

### **Meats**

Roast Beef, Turkey, Smoked Ham, and Genoa Salami

### Salads | select 2

Spring Mix Salad with Balsamic and Homemade Ranch Grilled Chicken Salad Fresh Ahi Tuna Salad Classic Chopped Caesar

### Chef's Selection of Desserts \$32

### **FIESTA**

Chicken tortilla Soup Ranchero Salad Roasted Corn, Black Beans, Tomatoes, Onions & Avocado

Choice of 2 Entrees: Southwestern Marinated Chicken and Beef Fajitas Julienned Sweet Onions and Peppers

Cheese Quesadilla

Shredded Pork Carnitas with Crispy Shell Taco

Warm Flour Tortillas, Corn Tortillas, Pepper Jack and Cheddar Cheese Sour Cream, Salsa, Guacamole and Jalapeños

> Spanish Rice and Seasonal Vegetables Flan and Soppapillas with Honey \$45 per person

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### COMFORT

Harvest Salad Field Greens, Dried Cranberries, Candied Walnuts, Goat Cheese, Raspberry Vinaigrette

> Tuscan Pasta Salad Artichokes, Tomatoes, Onions, Olives and Herbs

> > Herb Roasted Chicken Sriracha Tomato Sauce

> > Seared Atlantic Salmon Lemon Butter Sauce

Mashed Potatoes and Roasted Seasonal Vegetables

Chef's Selection of Desserts **\$45 per person** 

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### PLATED LUNCH SELECTIONS

Ideal for groups of 20 persons or less

All plated lunches include your choice of salad, entrée, dessert, dinner rolls and iced tea \$40 per person

> Salad | Select 1 Fresh Garden

Carrots, Tomatoes, Onions, Ranch and Balsamic Vinaigrette

**Classic Chopped Caesar** 

Croutons, Parmesan Cheese, Caesar Dressing

**Entrees | Select 1** 

Includes chef's recommendation of accompaniments

Flame Grilled Chicken Breast

Herb Roasted Chicken with a Red Pepper Sauce

**Seared Atlantic Salmon** 

With Lemon Butter

**Cranberry Glazed Pork Medallions** 

Parmesan Chicken Breast

Hand dipped, fried and baked then served with an Asiago Cream Sauce

**Filet Mignon** 

Topped with Crispy Fried Onion Cloud and a Port Demi

Garden Vegetables and Penne Pasta

Tossed with a White Wine Garlic Sauce

Cajun Kicked Redfish

Seared and Finished with a Rich Mardi Gras Sauce

Guarantee numbers for each entrée required seven business days prior to arrival.

Desserts | Select 1

Crème Brûlée Cheesecake Tiramisu Bourbon Pecan Pie Layered Chocolate Cake Warm Bread Pudding with Vanilla Cream

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### **BOXED LUNCH**

All Box Lunches include Chips, Pasta Salad, Whole Fruit, Cookie, and Drink

### **ROAST BEEF**

Provolone Cheese, Lettuce Vine Ripe Tomatoes, and Chipotle Mayo On Sourdough

### PAN ROASTED TURKEY BREAST CROISSANT

Cheddar Cheese, Lettuce, Vine Ripened Tomatoes, and Smoked Bacon

### SPICY ITALIAN

Genoa Salami, Fine Sliced Ham, And Prosciutto with Pepper Jack Cheese And Red Wine Vinaigrette on Hoagie

### **AVOCADO STACK WRAP**

Julienne Vegetables And Pesto Mayo Wrap – Your Choice of Honey Wheat Tortilla or Lettuce Wrap

#### MAPLE HONEY HAM

Baby Swiss, Vine Ripened Tomatoes, Lettuce, and Honey Mustard

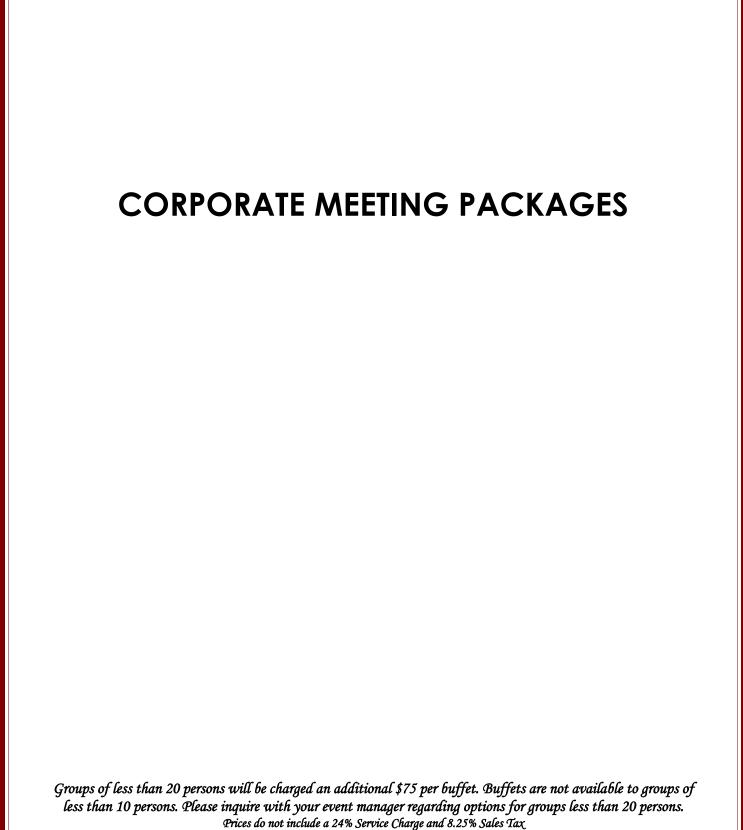
### **GRILLED CHICKEN WRAP**

With Shredded Lettuce, Vine Ripened Tomatoes, Garlic Mayo And Aged Cheddar

\$32 per person

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# CORPORATE 1/2 DAY MORNING ICON -TINENTAL BUFFET

Seasonal Sliced Fruit and Berries
Assorted Breakfast Pastries, Bagels and Muffins
Fruit Preserves, Cream Cheese & Butter
Assorted Yogurts, Individual Cereals, Granola
Whole and Skim Milk
Assorted Juices

### 1/2 DAY BEVERAGE SERVICE

Regular and Decaffeinated Coffee
Hot Teas
Assorted Soft Drinks and Bottled Waters

CHOICE MID-MORNING BREAK
PICK ME UP
WRANGLER
OUTLAW
\$45 per person

CORPORATE ½ DAY AFTERNOON
CHOICE OF:
SOUP AND SALAD BUFFET
THE BUTCHER'S BLOCK
BOXED LUNCH

### 1/2 DAY BEVERAGE SERVICE

Regular and Decaffeinated Coffee
Hot Teas
Assorted Soft Drinks and Bottled Waters

CHOICE OF AFTERNOON BREAK
TRIO POP
COOKIN KETTLE
THE BAKE SHOP
\$52 per person

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### **CORPORATE MEETING PACKAGE 1**

### **ICON -TINENTAL BUFFET**

Seasonal Sliced Fruit and Berries
Assorted Breakfast Pastries, Bagels and Muffins
Fruit Preserves, Cream Cheese & Butter
Assorted Yogurts, Individual Cereals, Granola
Whole and Skim Milk
Assorted Juices

### ALL DAY BEVERAGE REFRESH

Regular and Decaffeinated Coffee
Hot Teas
Assorted Soft Drinks and Bottled Waters

# LUNCH SERVICE CHOICE OF:

SOUP AND SALAD BUFFET THE BUTCHER'S BLOCK BOXED LUNCH

\$65 per person

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### **CORPORATE MEETING PACKAGE 2**

### **ICON -TINENTAL BUFFET**

Seasonal Sliced Fruit and Berries
Assorted Breakfast Pastries, Bagels and Muffins
Fruit Preserves, Cream Cheese & Butter
Assorted Yogurts, Individual Cereals, Granola
Whole and Skim Milk
Assorted Juices

### ALL DAY BEVERAGE REFRESH

Regular and Decaffeinated Coffee
Hot Teas
Assorted Soft Drinks and Bottled Waters

# LUNCH SERVICE CHOICE OF:

SOUP AND SALAD BUFFET
ASIAN BUFFET
ALL AMERICAN GRUB
ITALIAN PICNIC
THE BUTCHER'S BLOCK
FIESTA
COMFORT

# AFTERNOON BREAK CHOICE OF:

TRIO POP COOKIN KETTLE THE BAKE SHOP

\$95 per person

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### **CORPORATE MEETING PACKAGE 3**

### BREAKFAST BUFFET

Select 1

DOWNTOWN BREAKFAST BUFFET ICON -TINENTAL BUFFET HEART HEALTY BREAKFAST BUFFET

### ALL DAY BEVERAGE REFRESH

Regular and Decaffeinated Coffee
Hot Teas
Assorted Soft Drinks and Bottled Waters

### MID MORNING BREAK

Select 1

PICK ME UP WRANGLER

### **LUNCH BUFFET**

Select 1

SOUP AND SALAD BUFFET
ASIAN BUFFET
ALL AMERICAN GRUB
ITALIAN PICNIC
THE BUTCHER'S BLOCK
FIESTA
COMFORT

### AFTERNOON BREAK

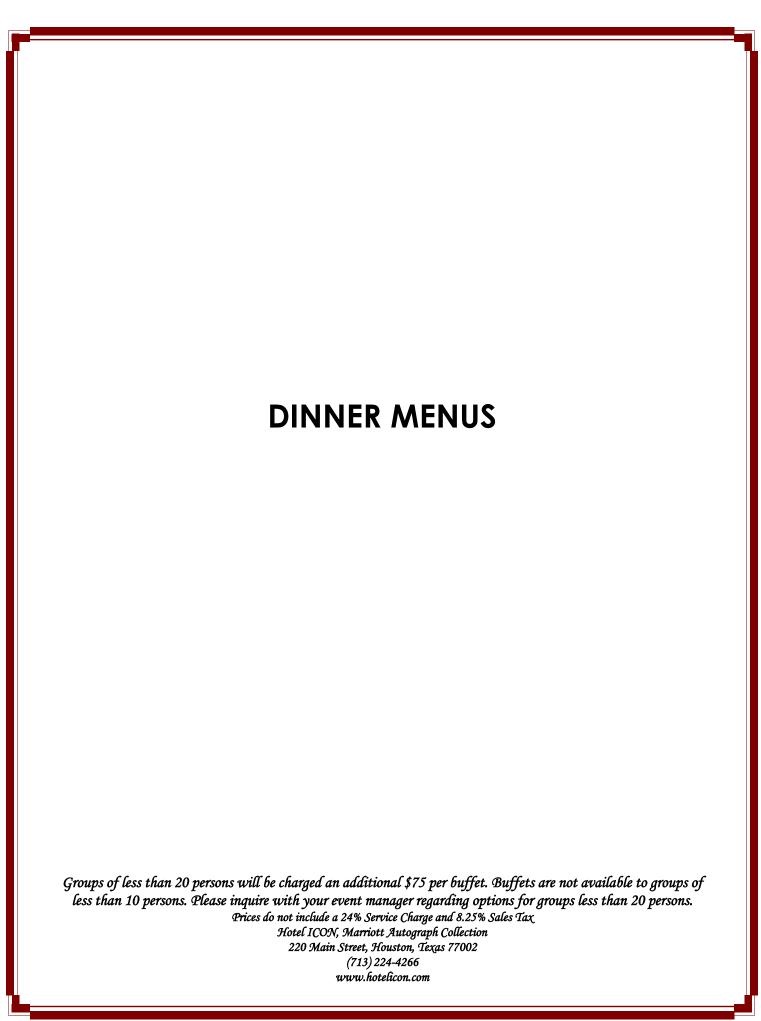
Select 1

THE BAKE SHOP
MINUTE MAID PARK
TRIO POP
BUILD YOUR OWN TRAIL MIX

\$115 per person

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### **DINNER BUFFETS**

All dinner buffets include dinner rolls and butter. Regular and Decaffeinated Coffee, Hot Tea and Iced Tea

### **MAVERICK**

Homemade Chicken and Vegetable Soup

Vine Ripened Tomato and English Cucumber Salad
With Sweet Onions and Vinaigrette

### **Entrees**

Char Grilled Bone In Chicken with Sautéed Peppers and Onions

Seared Texas Gulf Fish served with Caper Lemon Butter Sweet Dry Rubbed Pork Loin With Shallots in Wine Sauce

> Herb Roasted Potatoes Seasonal Vegetables

Berry Cobbler with Crème Fraiche

Bourbon Pecan Pie **\$70 per person** 

### **SOUTHERN STYLE**

Hand Tossed Salad with Vine Ripened Tomatoes Sliced Bell Peppers, Mushrooms, Carrots, and Cucumber With Blue Cheese Dressing

Creamy Baked Potato Soup

### **Entrees**

**Braised Short Ribs** 

Buttermilk Fried Chicken Breast

Citrus Gulf Fresh Fish with Lemon Butter

Sautéed Peppers and Green Beans

Roasted Potatoes

Berry Shortcake

Decadent Chocolate Cake

\$75 per person

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### TASTE OF ITALY

Caprese Salad
Fresh Mozzarella and Basil with Vine Ripened Tomatoes and Balsamic Glaze

Potato, Kale, and Sausage Soup

Entrees | Select 2

Fire Roasted Braised Beef

Spicy Sausage and Peppers

Chicken Parmesan with Asiago Cream Sauce

Spicy Grilled Eggplant with Roasted Tomato Coulis

Herb Garlic Butter Pasta Creamy Risotto with Caramelized Shallot Seasonal Vegetables

> Duo Mini Filled Cannoli \$70 per person

### TASTE OF TEXAS

Simply Spring Salad with ICON Spiced Pecans
Carrots, Cherry Tomatoes, and Sliced Mushrooms with a Pesto Ranch Dressing

Jalapeño Corn Bread Baby New Potato Salad Cream Sriracha Slaw

### **Entrees**

Dry Rub Brisket with Sweet Fig BBQ Sauce
Grilled Andouille Sausage
Roasted Mesquite Chicken – Bone in White and Dark Meats

Corn on the Cobb Ham Roasted Pinto Beans

Warm Apple Cobbler with Vanilla Bean Ice Cream Texas Pecan Pie \$70 per person

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### PLATED DINNER SELETIONS

# Choice of Soup or Salad and One Dessert from the Following Pages Add \$6 per person to select Soup and Salad Entrees | Select 1

### Land and Sea Duo

Grilled Filet of Beef topped with Sweet Onion Cloud

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Seared Jumbo Shrimp drizzled with Lime Beurre Blanc Served with Roasted Garlic Mashed Potatoes and Baby Carrots

\$80 per person

### From the Air and Water Duo

Roasted Duck Breast Topped with Honey Teriyaki Glaze

&

Seared Redfish with Grilled Lemons
Served with Saffron Rice Pilaf and Seasonal Vegetables

\$75 per person

#### **Grilled Filet of Beef**

Topped with Bordelaise Sauce, served with Roasted Garlic Mashed Potatoes and Haricot Vert \$70 per person

### Pork Loin Medallion with Cranberry Demi

Boursin Potatoes and Mixed Vegetables

\$65 per person

### Seasonal Fish

The Freshest Fish in the Market topped with a Lemon Butter and served with Green Onion Risotto and Grilled Asparagus

\$65 per person

### **Roasted Chicken**

Frenched Breast of Chicken, Creamed Spinach and Roasted Potatoes

\$60 per person

### **Portobello Wellington**

With Sautéed Spinach

\$55 per person

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### FROM THE GARDEN

Salads | Select 1

### **Chopped Trio**

Endive, Romaine, and Arugula with Sweet Berry Vinaigrette

#### B.A.T.

Bacon, Avocado, Tomato Stack with Pesto Blue Cheese

### Classic Chopped Caesar

Hearts of Romaine Drizzled with Creamy Caesar Dressing Topped with Parmesan Flakes and Croutons

### Field Greens Salad

Assortment of Baby Greens Topped with Carrots, Cucumbers and Heirloom Tomatoes.

Served with Creamy Balsamic Vinaigrette

### SOUP Select 1

Aged Cheddar and Broccolini Soup
Tomato Basil Bisque
Curried Vegetable Soup
Potato and Kale Soup
Wonton Soup
Vegetable and Beef Tenderloin Soup
Farm Raised Chicken Noodle
Gingered Carrot Soup
Southern Black Bean Chili
Wild Rice and Roasted Corn Chowder

### DESSERTS Select 1

Crème Brûlée Cheesecake
Tiramisu
Warm Bread Pudding with Sweet Vanilla Cream
White and Dark Chocolate Mousse Cake
Crème Caramel
Red Wine Poached Pear with Chantilly Cream

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### **CHEF'S CARVING STATIONS**

Prime Rib

Served with Horseradish Sauce and Dijon Spicy Demi Sauce \$475

\$475 Serves 25 Guests

Banana Leaf Wrapped Pork Loin

with Ancho Au Jus \$360

Serves 35 Guests

Salmon En Croute

With Dijon Beurre Blanc \$315

Serves 20 Guests

**Roast Suckling Pig** 

With Pineapple Sriracha

\$600

**Serves 75 Guests** 

Steamship Leg of Beef

With Angus and Horseradish Cream

\$450

Serves 100 Guests

**Beef Tenderloin** 

Grilled or Wellington with Wild Mushrooms \$400

**Serves 25 Guests** 

Chef's Attendant or Carver is required at a fee of \$125 per Attendant
Served with Silver Dollar Rolls
And Chef's Selection of Accompaniments

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### **DISPLAYS**

### **ANTIPASTO**

Prosciutto, Salami, Copa, Mortadella Cornichons, Cherry Tomato Caprese

Olives, Marinated Artichoke Hearts,
Marinated and Roasted Peppers and Asparagus Spears
Herb Focaccia Bread
\$14

### **INTERNATIONAL & DOMESTIC CHEESE**

Assortment of cheese from around the world Served with English Crackers and Sliced Bread \$11

# **VEGETABLE CRUDITÉ**

Carrots, celery, cucumber, broccoli, cauliflower and tomato served with ranch and roasted red pepper dipping sauce \$7

# GRILLED VEGETABLE CRUDITÉ

Asparagus, Squash, Zucchini, Mushrooms, Tomatoes, Peppers and Onions Balsamic Glaze

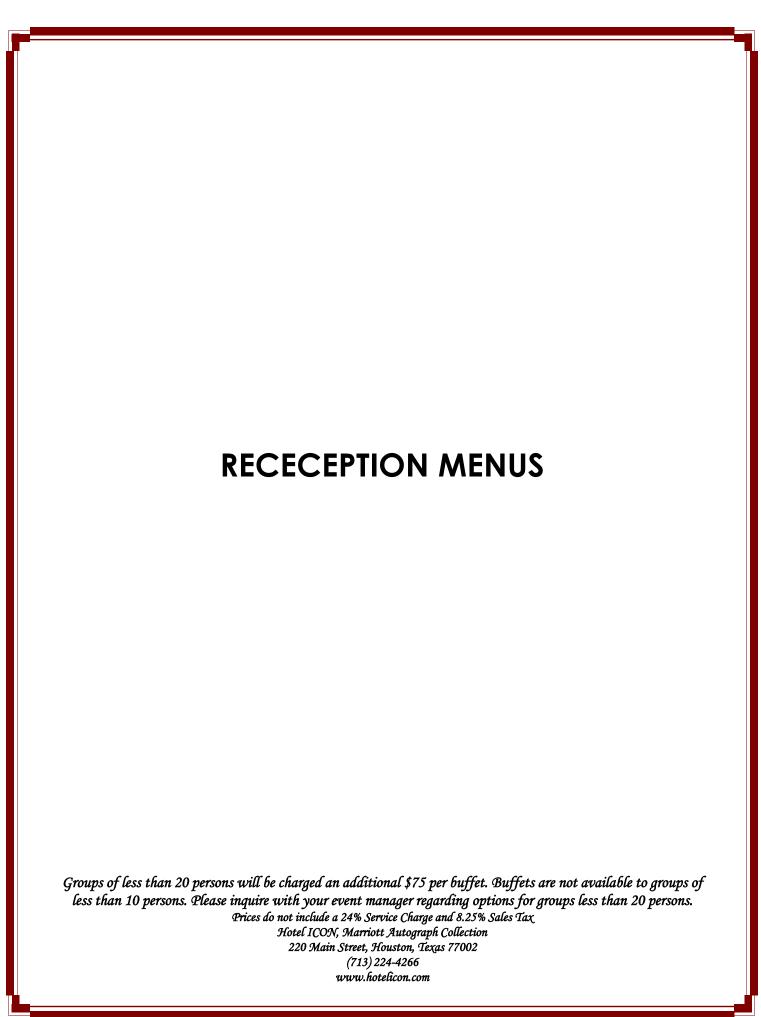
\$8

### DESSERT

Chef's selection of assorted desserts \$9

Groups of less than 20 persons will be charged an additional \$75 per buffet. Buffets are not available to groups of less than 10 persons. Please inquire with your event manager regarding options for groups less than 20 persons.

Prices do not include a 24% Service Charge and 8.25% Sales Tax



### **CREATE YOUR FAVORITE BAR**

### SASHIMI BAR

With Sticky Rice, Wasabi, Pulled Ginger, Soy Ahi Tuna Shaved, Poached Shrimp Butterflied, Atlantic Sliced Salmon \$16

### **MASHED POTATO**

Creamy Yukon Potatoes and Sweet Potatoes and Purple Potatoes Smoked Bacon, Sautéed Mushrooms, Caramelized Onions, Scallions, Shredded Cheese and Sour Cream Marshmallow, Candied Pecans, Brown Sugar Pulled Pork and Diced Chicken

\$18

### RISOTTO

Shrimp, Mushrooms, Scallops, Caramalized Onion, Tomato, Olives, Parmesan Cheese, Grilled Artichoke, Roasted Red Pepper \$20

### MAC AND CHEESE

Chopped Brisket, Bacon, Ham, Tomato, Caramelized Onion, Sautéed Mushroom, Smoked Gouda, Blue Cheese Crumbles

\$13

### **PASTA**

Chicken, Baby Shrimp, Mushrooms, Olives, Onions, Bell Peppers, Tomatoes Marinara, Creamy Alfredo, Parmesan Cheese, Red Pepper Flakes \$12

### **OYSTER BAR**

Baked Oyster Rockefeller, Grilled Sriracha Oyster, and Raw With Tabasco, Lemon Wedges, Cilantro, Parmesan Cheese, and Crackers \$16

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### **COLD HORS D'OEUVRES - Priced Per Piece**

Grilled Pita and Hummus with Grilled Eggplant and Sliced Cucumber

\$4

Baked Brie with Honey Glazed Nuts and Dried Fruit on a Cracker

\$5

Tuna Tartar Spoon with Micro Greens and Sesame Drizzle

\$5

Beef Carpaccio & Baby Arugula Crostini \$4 Oyster Shooter (Raw) ½ Shell Oyster with Lemon and Tabasco

\$5

Roasted Corn and Chicken Salad Spoon – Tossed in a Light Cilantro Aioli

\$4

Sushi and Sashimi

\$6

Caprese Kabob with Heirloom Tomato, Fresh Basil, Fresh Mozzarella, Balsamic Drizzle

### **HOT HORS D'OEUVRES - Priced Per Piece**

Deep South Fried Quail Legs

\$5

Mini Beef Wellington

\$5

Teriyaki Chicken or Beef Kabob

\$5

Duck Confit Crostini, Texas Chèvre and Blueberry BBQ Sauce

\$5

Mini Crawfish Pies

\$6

Coffee Rubbed Pulled Pork Slider with a Pinot Noir BBQ sauce

\$6

Bacon Wrapped Mac & Cheese Bite

\$5

Oyster Mushroom Fingers Fried with Blue Cheese Dip

neese Dip

\$5

Bacon Wrapped Jalapeño Chicken

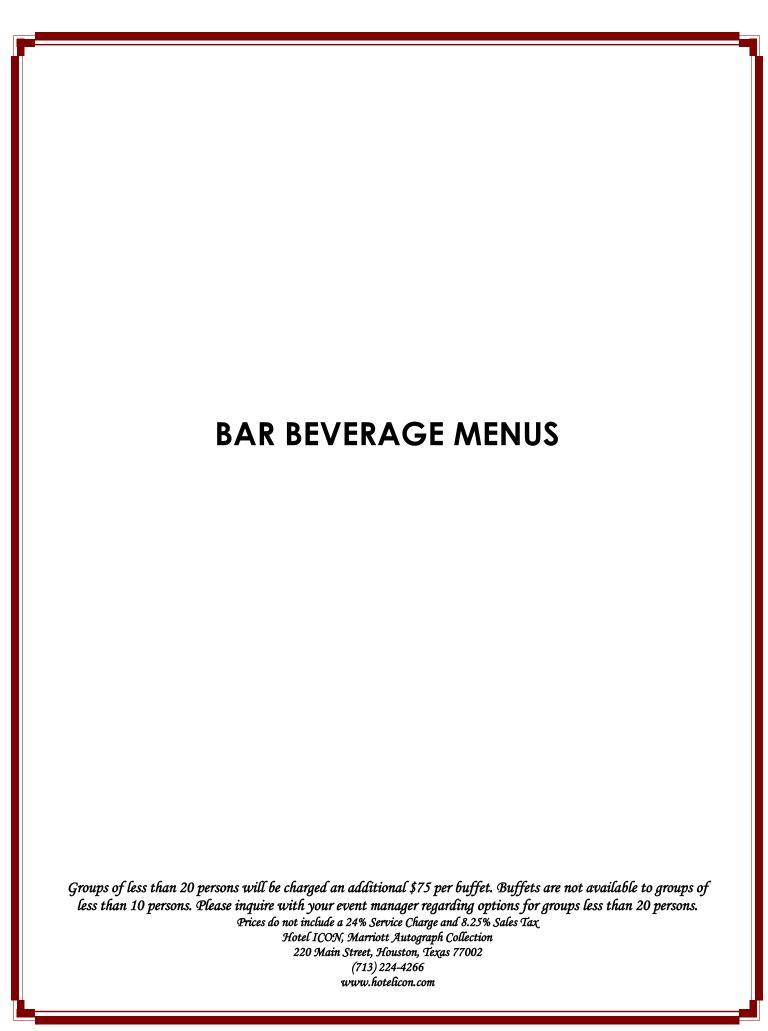
\$5

Shrimp Popper – Choice of Grilled or Fried with a Chipotle Aioli

\$7

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### PREMIUM BAR PACKAGE

Prices are based per person, per hour for unlimited consumption of Mixed Drinks, Domestic and Imported Beer, Wine,
Bottled Water, and Assorted Soft Drinks

1 Hour	\$35.00
2 Hours	\$45.00
3 Hours	\$55.00
4 Hours	\$65.00

### **DELUXE BAR PACKAGE**

Prices are based per person, per hour for unlimited consumption of Mixed Drinks, Domestic and Imported Beer, Wine,
Bottled Water, and Assorted Soft Drinks

1 Hour	\$30.00
2 Hours	\$40.00
3 Hours	\$50.00
4 Hours	\$60.00

### **BEER AND WINE PACKAGE**

Prices are based per person, per hour for unlimited consumption of Three Domestic Beers and Three Imported Beers, Wine, Champagne Bottled Water, and Assorted Soft Drinks

1 Hour	\$25.00
2 Hours	\$30.00
3 Hours	\$35.00
4 Hours	\$40.00

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Bartender Charge required at \$125.00 for 4 Hours, per Bartender for all bars listed above.

# CONSUMPTION HOST BAR Prices reflect the actual number of drinks consumed.

### **PREMIUM**

Mixed Drinks	\$10.00	Domestic Beer	\$6.00	Soft Drinks	\$4.00
Wine	\$9.00	Imported Beer	\$8.00	Bottled Water	\$4.00
		DELUXE			
Mixed Drinks	\$8.00	Domestic Beer	\$6.00	Soft Drinks	\$4.00
Wine	\$9.00	Imported Beer	\$8.00	Bottled Water	\$4.00

PREMIUM BRAND SELECTION	DELUXE BRAND SELECTION
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**Bud Light Bud Light** Miller Lite Miller Light Corona Extra Corona Extra **Budweiser Budweiser Shiner Bock Shiner Bock** Heineken Heineken **Grey Goose Vodka** Tito's Vodka Captain Morgan Bacardi Rum Chivas Scotch Dewar's Scotch **Bombay Sapphire** Jack Daniels Maker's Mark Jameson's **Crown Royal Tanqueray Gin Patron Silver Tequila Cuervo Gold Tequila Canadian Club Canadian Club** 

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Cash Bars are available upon request and require a \$250.00 set up fee	
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