

*Sheraton
Tampa
Riverwalk Hotel*

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ALA CARTE ITEMS

**Freshly Brewed Starbucks Coffee, Decaffeinated
Coffee, and Assorted Tazo Herbal Teas.**
\$50.00 per Gallon

**Freshly Squeezed Florida Orange Juice
and Grapefruit Juice**
\$35.00 Per Gallon

Fresh Whole Fruit Basket
Seasonal Fresh Fruits; including Florida Oranges,
Pears, Strawberries, Washington Apples and Bananas.
\$2.75 Per Person

From The Bakery
Assorted Pastry Flowers, Bear Claws, Cinnamon Rolls,
Muffins, Croissants and Breads
served with Butter and Assorted Jams
\$32.00 Per Dozen

Egg Sandwiches
Egg and Cheese with Ham, Sausage, or Bacon on a
Biscuit, Croissant or English Muffin
\$ 4.50 Each

Assorted Bagels & Cream Cheese
\$32.00 Per Dozen

Assorted Bottled Soft Drinks
\$3.25 Each

Refreshing Iced Tea or Lemonade
Lemon, Peach Raspberry, and Ginseng Tea
\$3.25 Each

Assorted Mineral and Sparkling Water
Zephyrhills, Perrier, Pellegrino, and Panna
\$3.25 Each

Freshly Baked Gourmet Cookies
Chocolate Chip, Peanut Butter, Oatmeal, White
Chocolate Macadamia Nut, and assorted Biscotti
\$32.00 Dozen

Gourmet Coffees
Hazelnut, Irish Cream, Vanilla,
Chocolate Macadamia Nut
\$58.00 Per Gallon

Fresh Sliced Seasonal Fruit
An Assortment of Kiwi, Strawberry,
Pineapple, Watermelon,
Honeydew and Cantaloupe
\$3.00 Per Person

Knudsen Juices - Bottled
Apple, Grape, Cranberry, Tomato
\$3.75 Each

Assorted Yogurts
\$ 3.50 Each

Granola Bars
Banana Nut, Fruit, and Cinnamon
\$2.95 Each

Mini Bagels & Lox
Cream Cheese, Onions, Capers, and Chopped Eggs.
\$ 8.00 Per Person

Clearly Canadian Water
Flavored and Sparkling
\$ 3.75 Each

Smoothies
Tropical Smoothies Prepared to Order
Strawberry, Blackberry, and Banana
\$5.00 Each

Assorted Brownies
Chocolate, Almond, White Chocolate Macadamia Nut,
and Blondie
\$ 32.00 Dozen

Frozen Chocolate Dipped Bananas
Served on a stick
\$ 3.50 Each

Designer Breaks

TO YOUR HEALTH

Pitchers of Fresh California Style Smoothies
Banana, Strawberry & Blueberry
Fresh Baked Fruit Breads,
Bottled Mineral Waters and Assorted Soft Drinks
Fresh Brewed Starbucks Coffees and Herbal Teas
\$ 10.00 Per Person

GOING BANANAS *

Banana Nut Bread
Banana Splits
Sautéed Banana Fosters
Banana California Smoothies
Assorted Soft Drinks & Bottled Waters
Fresh Brewed Starbucks Coffees and Herbal Teas
\$ 11.00 Per Person

PACIFIC RIM

Assorted Freshly Made Sushi and California Rolls
Steamed Shu Mai Dumplings
Chinese Pork Pot Stickers
Sweet Tea , Assorted Soft Drinks & Bottled Waters
\$ 13.50 Per Person

DEATH BY CHOCOLATE

Chocolate Brownies,
Assorted Chocolate Candy Bars,
Chocolate Covered Pretzels
Chocolate Milk
\$10.50

PIZZA SQUARES

Pepperoni, Sausage, Vegetarian
and Hawaiian Pizza Squares
Sweet Tea and Assorted Soft Drinks
\$ 10.00 Per Person

POLAR BARS

Assorted Haagen-Dazs Ice Cream Bars,
Frozen Fruit Yogurt Bars and Ice Cream Sandwiches
Assorted Soft Drinks
Fresh Brewed Starbucks Coffees and Herbal Teas
\$ 11.00 Per Person

SUGAR HYPE

Caramel Popcorn, Twinkies, Ding Dongs
Assorted Chocolate Bars
Sweet Tea, Assorted Soft Drinks & Bottled Waters
\$ 9.00 Per Person

I LIKE COOKIES

Our assorted Gourmet Cookies and Brownies
Individual Whole & 2% Milk, Chocolate Milk
Fresh Brewed Starbucks Coffees and Herbal Teas
\$ 11.00 Per Person

All Breaks Require a Minimum of 25 Guests

***Chef Action Station @ \$75.00**

All Breaks include One Hour of Service

Continental Breakfast

A Light Start

- Fresh Squeezed Florida Orange Juice
- Oven Baked Bakeries
- Assorted Jams, Marmalades, and Butter
- Freshly Brewed Starbucks Coffees
- Assorted Tazo Herbal Teas

\$ 15.50 Per Person

Florida Sunrise

- Fresh Squeezed Florida Orange & Grapefruit Juices
- Sun-Ripened Fresh Sliced Florida Fruit
- Oven Baked Pastries, Breads, and Muffins
- Assorted Jams, Marmalades, and Butter
- Freshly Brewed Starbucks Coffees
- Assorted Tazo Herbal Teas

\$ 18.50 Per Person

THE PERFECT AGENDA

Early Morning*

- Sun-Ripened Fresh Sliced Florida Fruit
- Oven Baked Pastries, Breads, and Muffins
- Assorted Jams, Marmalades, and Butter
- Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, and Assorted Tazo Herbal Teas.

Mid-Morning**

- Assorted Granola Bars
- Fresh Squeezed Florida Orange & Grapefruit Juices
- Assorted Soft Drinks
- Freshly Brewed Starbucks Coffees
- Assorted Tazo Herbal Teas

Afternoon **

- A Variety of Gourmet Cookies and Brownies
- Assorted Soft Drinks
- Fresh Brewed Starbucks Coffees and Herbal Teas

\$ 24.00 Per Person

THE CHAIRMAN OF THE BOARD

*This package is set up exclusively for our Ashley Street Boardroom in the Ashley Street Grille.
It is designed for groups of 10 - 25*

Your Meeting set up will be Conference style with Ivory Table Linens; Individual bottled water at each place setting; Individually wrapped mint chocolate candy; Pad and pen at each place setting. A complimentary screen and / or Flip Chart is also included.

SIMPLE – We’ve included everything you need to have a successful all day meeting.

CONVENIENT – A time saving way to plan your next exclusive event

ALL INCLUSIVE – Makes it easy to plan a budget

Early Morning*

- Sun-Ripened Fresh Sliced Florida Fruit
- Oven Baked Pastries, Breads and Muffins
- Assorted Jams, Marmalades and Butter
- Freshly Brewed Starbucks Coffees
- Assorted Tazo Herbal Teas

Mid-Morning**

- Assorted Granola Bars
- Fresh Squeezed Florida Orange & Grapefruit Juices
- Assorted Soft Drinks
- Freshly Brewed Starbucks Coffees
- Assorted Tazo Herbal Teas

Pre-Ordered Lunch *

Lunch Menus will be collected during your morning break. Your personal waiter will deliver your meal at your desired time to allow you to continue with business at hand

Afternoon **

- A Variety of our Gourmet Cookies and Brownies
- Assorted Soft Drinks
- Fresh Brewed Starbucks Coffees and Herbal Teas

\$ 49.50 Per Person

Plated Breakfast
(Minimum of 25 Guests)

THE ALL-AMERICAN

Fresh Squeezed Orange Juice or Grapefruit Juice
Farm Fresh Scrambled Eggs
with a choice of Crisp Bacon, Sausage Patty, or Ham
and Breakfast Potatoes
Basket of Fresh Baked Pastries and Buttermilk Biscuits
Assorted Jams and Butter
Freshly Brewed Starbucks Coffees
Assorted Tazo Herbal Teas.
\$ 18.50

FRENCH TWIST

Fresh Squeezed Orange Juice or Grapefruit Juice
Tropical Fruit Plate with Honey Yogurt Dressing
French Toast with Baby Anjou Pear and
Vermont Maple Syrup and Sausage Patties
Freshly Brewed Starbucks Coffees
Assorted Tazo Herbal Teas.
\$ 20.50

THE MIDWESTERN

Fresh Squeezed Orange Juice or Grapefruit Juice
Seasonal Mixed Berries
Buckhead Grilled Strip Steak (Served Medium)
Farm Fresh Scrambled Eggs with Fresh Chives
Breakfast Potatoes
Basket of Fresh Baked Pastries and Buttermilk Biscuits
Assorted Jams and Butter
Freshly Brewed Starbucks Coffees
Assorted Tazo Herbal Teas
\$ 24.50

THE SOUTHWESTERN

Sunrise Citrus Cocktail served in a Martini Glass
Santa Fe Burrito with Scrambled Eggs, Chorizo and
Monterey Jack Cheese on a soft Tortilla
with Salsa, Fresca, Cilantro
Caramelized Onion Home Fries
Cinnamon Sticks
Freshly Brewed Starbucks Coffees
Assorted Tazo Herbal Teas
\$ 18.50

A surcharge of \$75.00 will be
assessed for less than 25 Guests.

Buffet Breakfast
(Minimum 50 Guests)

THE RIVERWALK

Assorted Chilled Juices
Fresh Sliced Seasonal Fruits
Assorted Dry Cereals
Fluffy Scrambled Eggs
Home Fried Potatoes
Crispy Bacon & Sausage Patties
Basket of Fresh Baked Pastries and Buttermilk Biscuits
Assorted Jams and Butter
Freshly Brewed Starbucks Coffees
Assorted Tazo Herbal Teas
\$ 20.50

LA CANTINA

Assorted Chilled Juices
Fresh Sliced Seasonal Fruits
Southwest Breakfast Tacos
Eggs, Ranchero and Chorizo
Green Chile, Picante Sauce, Refried Beans,
Shredded Cheddar Cheese & Sour Cream.
Home Fried Potatoes
Freshly Brewed Starbucks Coffees
Assorted Tazo Herbal Teas.
\$ 20.50

THE ASHLEY STREET BREAKFAST

Assorted Chilled Juices
Fresh Sliced Seasonal Fruits with Fruit Yogurt
Farm Fresh Fluffy Scrambled Eggs
Choice of One:
Pancakes with Fruit Toppings & Whipped Cream
Or
Blintzes with Berry Sauce & Sour Cream
Crispy Bacon & Sausage Patties
Home Fried Potatoes
Basket of Fresh Baked Pastries
Buttermilk Biscuits with Country Gravy
Freshly Brewed Starbucks Coffees
Assorted Tazo Herbal Teas
\$ 22.50

A Surcharge of \$75.00 will be
assessed for less than 50 Guests.

BOX LUNCHES

All Box Lunches are served with
Lettuce, Tomato, Pickle
Your choice of Fresh Fruit or Pasta Salad
Chips, Cookie and a Soft Drink

Marinated Grilled Chicken Breast

With Dill Havarti Cheese on a Kaiser Roll
\$ 16.95 Per Person

Sliced Roast Beef and Swiss Cheese

On a Toasted French Baguette
\$ 16.95 Per Person

Sliced Smokey Breast of Turkey

With Provolone Cheese on a Flaky Croissant
\$ 16.95 Per Person

Club Wrap

With Turkey, Bacon Lettuce and Tomato
In a Soft Flour Tortilla
\$ 16.95 Per Person

Caesar Salad Wrap

With Romaine Lettuce Grated Parmesan Cheese
Creamy Caesar Dressing
(Chicken \$ 2.00 Additional Per Person)
\$ 16.95 Per Person

On The Lighter Side – Luncheon Entrees

Are Served with Rolls & Butter,
Chef Choice of Fresh Baked Dessert,
Freshly Brewed Coffees, Herbal Tea or Iced Tea

Asian Beef Salad

Sirloin Steak marinated in Rice Wine, Green Onions,
Garlic Cloves and Soy Sauce
Stir-fried in Canola Oil and tossed with Mixed Salad,
Field Greens, Red Bell Peppers and Water Chestnuts
\$22.00 Per Person
6 net grams carbohydrates

Chicken Milanese Over Spring Salad

These Light and Tasty Chicken Cutlets aren't breaded –
they're marinated, then quickly grilled, and placed
on top of Mixed Greens with
Ricotta Salata and Shaved Cheese
\$21.00 Per Person
4 net grams of carbohydrates

COLD LUNCHEON ENTREES

All Cold Luncheon Entrees are served with Rolls &
Butter, Chef's Choice of Freshly Baked Bakery Dessert,
Fresh Brewed Starbucks Coffees, Herbal Tea & Iced Tea

Grilled Chicken Caesar Salad

Fresh Romaine Lettuce
Fresh Grated Parmesan Cheese
Homemade Garlic Croutons
Riverwalk Caesar Dressing
\$ 16.95 Per Person

Baby Shrimp Tossed with Fresh Herbs

Shrimp Tossed in Citrus Olive Oil and Served
On a Bed of European Mixed Greens with Roma
Tomatoes and Seedless Cucumbers
\$ 17.95 Per Person

Trio Salad Sampler

Pasta Salad, Tuna Salad and Rosemary Chicken Salad
\$ 17.95 Per Person

Deli Plate

Sliced Roast Beef, Ham and Turkey Topped with
Tomato, Red, Onion, Cheddar and Provolone
Served with Red Bliss Potato Salad, Fresh Bakery
Breads, Condiments and Fresh Dill Pickles
\$ 17.95 Per Person

Roasted Chicken Breast

On Cuban Bread
Topped with Pesto Sauce and Smoked Gouda
\$ 17.95 Per Person

Grilled Chicken Baguette

Marinated Grilled Chicken with Provolone Cheese,
Roma Tomatoes, Romaine and Caesar Dressing
on Baguette Bread
\$ 17.95 Per Person

Southwest Chicken Salad

Mixed Greens in a Sun-Dried Tomato Tortilla
Topped with Marinated Chicken Breast, Black Beans,
Tomatoes, Peppers and Roasted Corn
Ranch Dressing
\$ 16.95 Per Person

Hot Luncheon Entrees

*All Hot Luncheon Entrees accompanied by Garden Salad with Selection of Dressings
Fresh Seasonal Vegetables, Chef's Choice of Starch,
Rolls and Butter, Chef's Choice Dessert
Freshly Brewed Starbucks Coffee, Decaffeinated Coffee and
Tazo Herbal Tea or Iced Tea.*

Herb Crusted Breast of Chicken

With Rosemary Reduction Sauce

\$21.95 Per Person

Bowtie Pasta Primavera

Served with Sun-Dried Tomato and
Fresh Vegetables in a Classic Marinara Sauce

\$ 21.95 Per Person

Chargrilled London Broil

Sliced and Fanned with Roasted Shallot,
Whole Grain Mustard, Pinot Wine
and Demi Glaze Crème

\$ 22.95 Per Person

Grilled Atlantic Salmon

Served with a Champagne Sauce

\$ 23.95 Per Person

Grilled Chicken Alfredo

Served with Penne Pasta and
Fresh Vegetables

\$ 21.95 Per Person

Penne Pasta

With Grilled Vegetables and Portabello Mushroom
in a Lemon Herb Cream Sauce

\$ 20.95 Per Person

Grilled Mahi Mahi

Garnished with Caribbean Fruit Salsa

\$ 22.95 Per Person

Gulf Coast Seafood Gumbo

With Shrimp, Blackened Grouper
and Smoked Andouille Sausage with Rice

\$ 43.95 Per Person

Luncheon Buffet

Mediterranean Buffet

Caesar Salad with Parmesan and Garlic Croutons
Bowtie Pasta Salad with Roasted Peppers and Basil
Grilled Chicken Breast
Grilled Salmon with Tomatoes, Olives and Capers
Roasted Garlic Mashed Potatoes
Fresh Seasonal Vegetables
Rolls and Butter
Pastry Chef's Assortments of Desserts
Freshly Brewed Starbucks Coffees
Herbal Teas

\$ 27.95 Per Person

Picnic in the Park Buffet

Cole Slaw and Potato Salad
Peppers and Roma Tomatoes in a Creamy Picante Ranch Dressing
Lightly Blackened Chicken Breast
Roasted Vegetables
Cheese Grits
Roasted Pork with Apple Jack B-B-Q Sauce
Corn Muffins
Pastry Chef's Assortment of Desserts
Freshly Brewed Starbucks Coffees
Herbal Teas

\$ 26.95 Per Person

Executive Deli Buffet

Choice of Two Salads:
Pasta Salad Or Tossed Garden Salad
Caesar Salad or Potato Salad
Display of Fresh Deli Meats, including:
Baked Ham, Roast Beef, Turkey, Salami
Smoked Roasted Chicken
Cheddar, Swiss and Provolone Cheeses
Garden Fresh Lettuce, Tomatoes, Onions
Kosher Dill Pickles and Potato Chips
Assorted Breads and Rolls
Cookies and Brownies
Freshly Brewed Starbucks Coffees
Herbal Teas

\$ 21.95 Per Person

Soup and Pasta Bar

Caesar Salad
Penne Pasta with Grilled Vegetables,
Marinara Sauce and Three Cheeses
Bowtie Pasta with Spinach and Mushrooms,
Grilled Chicken Alfredo
Minestrone Soup and Roasted Red Pepper Bisque
Soup
Assorted Rolls and Garlic Bread
Pastry Chef's Assortment of Desserts
Freshly Brewed Starbucks Coffees
Herbal Teas

\$ 22.95 Per Person

Dinner Entrees

All Dinner Entrees Include Choice of Caesar or Tossed Salad, Fresh Steamed Vegetables, Chef's Choice of Potato or Rice, Bakery Rolls and Butter, Chef's Choice of Bakery Dessert, Freshly Brewed Starbucks Coffees, and Selection of Herbal Teas.

Grilled Ribeye

With Peppercorn Sauce

\$ 32.95 Per Person

Flank Steak

Southwestern Marinated Grilled Flank Steak
With Roasted Corn Salsa

\$ 27.95 Per Person

Mixed Grill

Petite Filet Mignon with a Roasted Shallot Merlot Sauce and a Marinated Boneless Chicken Breast Grilled With Shitake Mushroom and Leeks

\$ 41.95 Per Person

Herb Roasted Breast of Chicken

Stuffed With Shitake Mushrooms

\$ 25.95 Per Person

Marinated Double Breasted Grilled Chicken

With Rosemary Sauce

\$ 24.95 Per Person

Grilled Mahi Mahi

With Roasted Red Pepper Coulis and Black Bean Relish

\$ 31.95 Per Person

Seared Salmon

With White Bean Ragout
Lemon Butter Sauce

\$ 31.95 Per Person

Roasted Pork Loin

Served With a Mushroom and Apple
Madeira Sauce

\$ 29.95 Per Person

Dinner Buffets

All Dinner Entrees Include Choice of Caesar or Tossed Salad, Fresh Steamed Vegetables, Chef's Choice of Potato or Rice, Bakery Rolls and Butter, Chef's Choice of Bakery Dessert, Freshly Brewed Starbucks Coffees, and Selection of Herbal Teas.

Cold Accompaniments

Mixed Greens with Assorted Vinaigrettes
Classic Caesar, Fresh Garden Vine Ripe Tomatoes with Sweet Red Onions in a Balsamic Vinaigrette

Entrée Selections

- Grilled Chicken Breast with Lemon and Rosemary
- Chicken Breast with Penne Pasta and Roasted Portabello Bolognese
- Roasted Shallot Garlic and Herb Salmon with Champagne Dill Sauce
- Seared Mahi Mahi with Tropical Fruit Salsa
- Blackened Salmon with Light Seafood Gumbo Jus over Sassafras Rice
- Pork Loin with Wild Mushrooms and Apples with Cranberry Port Wine
- Chargrilled London Broil with Whole Grain Mustard Sauce
- Southwestern Marinated Grilled Flank Steak with Roasted Corn Sauce
- Exotic Vegetable Ravioli with Herbed Alfredo Sauce

Pricing Is Based On The Number Of Selections

2 Entrées \$ 38.95 Per Person

3 Entrées \$ 40.95 Per Person

Hors d' Oeuvres

Catering Receptions

\$ 2.25 Per Piece

Asian Baby Shrimp Salad on Ginger Fried Wontons

Herb Marinated Portabello Wild Mushroom Duxelle
on Belgium Endive

Country Style Chicken Liver, Pear and Port Wine
Mousse Paté on Herbed Crostini

Mini Bruschetta with Fresh Mozzarella,
Roma Tomato and Basil

Vegetable Spring Rolls with Chef's Dipping Sauces

Greek Phyllo Pastry Stuffed with
Feta Cheese and Spinach

Escargot Bourgogne in Mini Puff Pastry Bouchée
(In Chaffer)

\$ 3.25 Per Piece

Peppered London Broil of Certified Angus Beef with
Béarnaise or Horseradish Sauce

Goat Cheese, Sun-Dried Tomato and Basil
Stuffed Endive

Mini Chicken Wellingtons with Whole Grain Mustard
and Tarragon Aioli (In Chafer)

Crispy Ginger Fried Prawns wrapped in Rice Paper
with a Teriyaki Sauce (In Chafer)

Bacon Wrapped Sea Scallops with
Creamy Horseradish (In Chafer)

Classic Crab Stuffed Mushroom Caps (In Chafer)

\$ 4.25 Per Piece

Old Fashioned Jumbo Shrimp Cocktail or Remoulade

Cajun Spiced Sliced Duck Breast with
Dixie Voodoo Sauce

Hors d' Oeuvres Displays

Fresh Vegetable Crudité

Served with Bleu Cheese and Ranch Dip

\$3.95 per person

(Based on 25 minimum)

Imported and Domestic Cheese Display

Fresh Fruit Garnish, Assorted Gourmet Crackers and
Mini Bread Rounds

\$4.95 per person

(Based on 25 minimum)

Smoked Salmon Display

Served with Chopped Egg, Capers, Lemon Parsley,
Diced Onion, Crème Fraiche and Mini Bagels

\$ 160.00 Serves 25 Guests

*Hors d'Oeuvres available
to be White Glove Passed for an
Additional \$ 2.00 Per Person*

Reception Enhancements

Carving Stations

All Carving Stations are Served with
Freshly Baked Rolls & Appropriate Condiments
Carving Fee - \$55.00 per station

Carved London Broil

(Can be served Blackened)

Served with Au Jus or Creamed Horseradish Sauce

\$195.00 (Serves 20 Guests)

Roasted Turkey Breast

Served with a Rosemary Sauce and Cranberry Relish

\$ 225.00 (Serves 45 Guests)

Steam Ship Round

\$ 595.00 (Serves 100 Guests)

Herb Rubbed Roasted Prime Rib

\$ 225.00 (Serves 20 Guests)

Action Stations

(Minimum of 25 Guest)

Attendant Fee - \$55.00

Shrimp Scampi

Sautéed Shrimp In Fresh Garlic and Basil Finished
with A Shallot White Wine Beurre Blanc
Tossed with Linguine

\$16.95 Per Person

Stir-Fry

Rock Shrimp or Marinated Chicken Breast
with Oriental Vegetables,
Sweet and Sour or Szechwan Sauce

\$8.25 Per Person

Asian Station

Vegetable Spring Rolls with Chef's Dipping Sauces
Pork Pot Stickers

Chef's Selection of Sushi Rolls

Sesame Chicken with Oriental Vegetables and
Sweet & Sour Sauce

Served with Jasmine Rice

\$24.95 Per Person

Fajita Station

Marinated Breast of Chicken & Beef Strips
Grilled with Peppers and Onions

Served with Flour Tortillas, Shredded Cheeses,
Lettuce, Jalapenos, Salsa, Sour Cream and
Guacamole

Spanish Rice and Tri-Colored Tortilla Chips

\$15.95 Per Person

Cash Bar

Call Brand Mixed Drinks \$ 6.50
Premium Mixed Drinks \$ 7.00
Wine By the Glass \$ 6.25
Domestic Beer \$ 5.50
Imported Beer \$ 6.00
Sodas, Juices \$ 3.25
Cordials \$ 7.00

Prices for Cash Bar are Inclusive of Sales Tax, State Beverage Surcharge and Service Charge.

Hosted Bar/Consumption

Call Brand Mixed Drinks \$ 6.00
Premium Mixed Drinks \$ 6.50
Wine By the Glass \$ 6.00
Domestic Beer \$ 5.00
Imported Beer \$ 5.50
Sodas, Juices \$ 3.00
Cordials \$ 6.50

Champagne By the Glass \$ 6.50

Prices for Hosted Bar are Per Drink and are Inclusive of State Beverage Surcharge.

Please add Applicable Sales Tax and 20% Service Charge.

Open Bar

Prices are per Hour/Per Person (Minimum Two Hours)

House Brands

First Hour \$ 8.50
Each Additional Hour \$ 6.50

Call Brands

First Hour \$ 10.50
Each Additional Hour \$ 8.50

Premium Brands

First Hour \$ 12.50
Each Additional Hour \$ 9.50

Deluxe Brands

First Hour \$ 14.50
Each Additional Hour \$ 11.50

Beer, Wine and Soda Bar*

First Hour \$7.00
Each Additional Hour \$4.00

*Must accompany a liquor cash bar

Bartender Fee \$45.00 Per Bar

Prices for Open Bar are Inclusive of State Beverage Surcharge.
Please add Applicable Sales Tax and 20% Service charge

**All Food and Beverage prices are subject to change without notice.
All Prices are subject to a 21% service charge and applicable taxes.**

***“Spring Breeze”
Reception***

Gourmet Cold Displays

Melange of Fresh Seasonal Sliced Fruits
Display of Imported & Domestic Cheeses
Crudit  of Fresh Vegetables with Dipping Sauce

Choice of Four Hors d’Oeuvres

Herb Marinated Portobello Wild Mushroom Duxelle
on Belgium Endive

Country Style Chicken Liver Pat 

Mini Bruschetta with Fresh Mozzarella

Roma Tomato and Basil

Goat Cheese, Sun-Dried Tomato and
Basil Stuffed Endive

Peppered London Broil of Beef with Horseradish
Sauce

Asian Baby Shrimp Salad on Crispy Ginger Wontons

Spring Rolls With Chef’s Dipping Sauce

Jumbo Mushrooms Stuffed with Crab
and B arnaise Sauce

Feta Cheese with Spinach Baked in Phyllo

Selected Hors d’Oeuvres Available to be
White Glove Passed for an
Additional \$ 2.00 Per Person

**First Hour: \$ 17.95 Per Person
Additional Hours: \$ 6.95 Per Person**

***“Summer Nights”
Reception***

Gourmet Cold Displays

Melange of Fresh Seasonal Sliced Fruits
Display of Imported & Domestic Cheeses
Crudit  of Fresh Vegetables with Dipping Sauce
Cold Antipasto with Grilled Vegetables,
Mushrooms, Olives, Peperoncini and
Chilled Sliced Meats

Choice of Three Hors d’Oeuvres:

Assortment of Cold Canap s

Marinated Artichoke Hearts and Walnut Pesto

Chicken Mousse Pat 

Assortment of Won Tons and Pot Stickers

Spring Rolls with Chef’s Dipping Sauce

Jumbo Mushrooms Stuffed with Crab and
B arnaise Sauce

Italian Sausage, Marinara and Parmesan
Feta Cheese with Spinach Baked in Phyllo

Carving Station (Choice of One)

Roast Loin of Pork, Silver Dollar Rolls, Port Wine
Cranberry Apple
Jack Daniels Cured Ham and Whole Grain Mustard
Roasted Fresh Young Turkey Breast
Peppered London Broil of Beef, Baguettes and
Horseradish Sauce
(Minimum 150 Guests)

Selected Hors d’Oeuvres Available to be
White Glove Passed for an
Additional \$ 2.00 Per Person

Chef’s Carving Fee \$ 55.00 Per Hour

**First Hour: \$ 22.95 Per Person
Additional Hours: \$ 9.95 Per Person**

“Autumn” Reception

Gourmet Cold Displays

Melange of Fresh Seasonal Sliced Fruits
Display of Imported & Domestic Cheeses
Crudité of Fresh Vegetables with Dipping Sauce
Rillettes of Norwegian Salmon with
Crème Fraîche & Chives

Choice of Three Hors d'Oeuvres

Herb Marinated Portabello Wild Mushroom
on Belgium Endive

Country Style Chicken Liver, Pear and Port Wine

Mousse Paté on Crostini
Asian Baby Shrimp on Crispy Wonton

Spring Rolls with Chef's Dipping Sauce

Goat Cheese, Sun-Dried Tomato
and Basil Stuffed Endives

Jumbo Mushrooms Stuffed with Crab Meat

Feta Cheese with Spinach Baked in Phyllo

Carving Station (Choice of Two)

Roast Loin of Pork, Silver Dollar Rolls,
Port Wine, Cranberry Apple

Chargrilled London Broil of Beef with
Whole Grain Mustard Sauce

Herb Roasted Turkey Breast with Rosemary Gravy

Selected Hors d'Oeuvres available
to be White Glove Passed for an
Additional \$ 2.00 Per Person

Chef's Carving Fee \$ 55.00 Per Hour

**First Hour: \$ 25.95 Per Person
Additional Hours: \$ 10.95 Per Person**

“Winter” Reception

Gourmet Cold Displays

Melange of Fresh Seasonal Sliced Fruits
Display of Imported & Domestic Cheeses
Crudité of Fresh Vegetables with Dipping Sauce
Rillettes of Norwegian Salmon with
Crème Fraîche & Chives

Hors d'Oeuvres (Choice of Three)

Herb Marinated Portabello Wild Mushroom
Duvellé on Belgium Endives

Mini Chicken Wellingtons with Whole Grain Mustard

Country Style Chicken Liver,
Port Wine Mousse

Paté on Crostini

Escargot Bourgogne in Mini Puff Pastry

Vegetable Spring Rolls with Dipping Sauce

Crispy Ginger Fried Prawns Wrapped in
Rice Pepper with Teriyaki Sauce

Feta Cheese with Spinach Baked in Phyllo

Carving Station (Choice of Two)

Roast Loin of Pork, Silver Dollar Rolls,
Port Wine Cranberry Apple

Chargrilled London Broil of Beef with
Whole Grain Mustard Sauce

Herb Roasted Turkey Breast with Rosemary Gravy

Sweet Tooth (Choice of One)

Chocolate Savron Cake
Assorted Miniature Pastries
Homemade Key Lime Pie

Selected Hors d'Oeuvres available to be
White Glove Passed for an
Additional \$ 2.00 Per Person

**Chef's Carving Fee \$ 55.00 Per Hour
First Hour: \$ 27.95 Per Person
Additional Hours: \$ 12.95 Per Person**