



By The Gallon

1 gallon minimum required

Freshly Brewed Premium Coffee	\$26	gal
Freshly Brewed Premium Decaffeinated Coffee	\$26	gal
Orange Juice	\$30	gal
Freshly Brewed Iced Tea	\$25	gal
Fruit Punch	\$25	gal
Fresh Lemonade	\$25	gal
Raspberry Sherbet Punch	\$30	gal
Fruit Infused, Filtered Water	\$20	gal

Per Serving

12 minimum order

<i>Classic Black and Herbal Tea bags</i>	\$2	ea
Assorted Box Juices	\$2	ea
Bottled Water, 12 oz	\$2	ea
Bottled Sparkling Water	\$3	ea
Assorted Gatorade Sports Drinks	\$3	ea
Assorted 12 oz Cans, Coke Products	\$2	ea
Milk , 1/2 pint Cartons (2% or Skim)	\$2	ea
Chocolate Milk, 1/2 pint Cartons (2% or Skim)	\$3	ea

Menus and Pricing Subject To Availability and Change

Food Beverage does NOT include 12.38% Sales Tax (or prevailing tax) or 19.88% Service Charge



Select Cocktail Brands

Bacardi Rum, Beefeater Gin, Captain Morgan Rum, El Jimador Tequila, Johnny Walker Red Scotch, Jim Beam Bourbon, Malibu Rum, Seagram 7, Absolut Vodka, Tito's Vodka, Jack Daniels

price per
\$6.50 drink

Premium Cocktail Brands

Grey Goose Vodka, Bombay Sapphire Gin, Patron Silver Tequila, Johnny Walker Black, Jameson Irish Whiskey, Crown Royal Whiskey, Makers Mark Whiskey, Bailey's Irish Cream, Disaronno

\$8.50 drink

Select Bottled Beer

Bud Light, Budweiser, Coors Light, Michelob Ultra, Miller Light

\$4.50 bottle

Premium Bottled Beer

Corona Extra, Boulevard Wheat, Diamond Bear Pale Ale, Heineken, Sam Adams Boston Lager, Sam Adams Seasonal, Guinness, Fat Tire, Shiner Bock

\$5.50 bottle

Select Keg Beer

Miller Lite, Coors Light, Bud Light, Budweiser & Michelob Ultra

\$300 1/2 Barrel

Keg Beer, Premium Craft & Import Selections

Killians Irish Red, Leinenkugel Orange Shandy, Fosters, Shiner Bock, Budweiser Select, Blue Moon, Dos XX Amber, Dos XX Lager, Michelob Amber Bock, Rolling Rock, Shock Top, Newcastle, Diamond Bear Southern Blonde

\$350 1/2 Barrel

Keg Beer, Specialty Craft & Imported Selections

Bass Pale Ale, Angry Orchard, Sam Adams Boston Lager, Stella Artois, Guinness Draught, Boulevard Wheat, Heineken, Fat Tire, Diamond Bear Pale Ale, Core ESB, Core Oatmeal Stout, Core Leghound, Core Bohemian Pilsner, Core Hilltop IP

\$400 1/2 Barrel

House Wine

Cabernet Sauvignon, Merlot, Pinot Noir, Pinot Grigio, Chardonnay, White Zinfandel, Moscotto

\$40 1.5 Liter

Chilled Displays Page 1 of 2



Garden Fresh Vegetable Crudités

Carrots, Celery, Broccoli, Cauliflower and Grape Tomatoes. Served with Hummus, Buttermilk Dip and Pita Chips

<i>1 lb of each serves 25</i>	\$75
<i>2 lb of Each Serves 50</i>	\$140
<i>4 lbs of each Serves 100</i>	\$250

Domestic and International Cheese Display

Swiss, Cheddar, Pepperjack, Boursin, and Brie cheeses served with assorted Crackers.

<i>1 Lb each cheese and 1 Boursin 1 Brie serves 25</i>	\$135
<i>2 lb each cheese and 2 Boursin and 2 Brie Serves 50</i>	\$205
<i>4 lb each cheese with 4 Boursin and 4 Brie Serves 100</i>	\$300

Seasonal Fresh Fruit Display

Fresh Melons, Strawberries, Grapes, and Yogurt Dipping Sauce

<i>1 lb each Fruit Serves 25</i>	\$130
<i>2 lb each Fruit Serves 50</i>	\$199
<i>4 lb each Fruit Serves 100</i>	\$275

Antipasto Display

Fresh Mozzarella, Asiago Cheese, Olives, Salami, Italian Roast Beef, Cappicola, Roasted Red Peppers, Artichoke Hearts, Sundried Tomatoes, and slice Baguettes

<i>1/2 lb each serves 25</i>	\$140
<i>1 lb each Serves 50</i>	\$240
<i>2 lbs each Serves 100</i>	\$380

Chilled Seafood Display

Wild Shrimp, Smoked Salmon, Sea Scallops, Lobster Claw Meat & Smoked Oysters. Served with Cocktail and Mustard Sauces

<i>1lb Each serves 25</i>	\$259
<i>2 lb Each Serves 50</i>	\$399
<i>4 lb Each Serves 100</i>	\$599

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Smoked Salmon Display

Thinly Sliced Smoked Salmon, Chopped Red Onions, Diced Hard Boiled Egg, Capers Cream Cheese, and Assorted Crackers

50 servings per display

Mkt

Caprese Salad

Sliced Tomato, Shaved Red Onion, Fresh Mozzarella, Basil and Balsamic Cabernet Reduction.

25 Single Tomato Salads

\$115

50 Single Tomato Salads

\$185

100 Single Tomato Salads

\$265

Refreshments Breaks Page 1 of 2



Prices are based on a ten (10) person minimum (unless otherwise noted); events with fewer than ten (10) guests may be subject to a surcharge.

The Big Dippers

Tortilla Chips, Homemade Pico de Gallo, Pretzel Bites, Spicy Mustard, Sliced Jalapeños, Nacho Cheese, Miniature Corn Dogs, Assorted Sodas, and Bottled Water

\$11 PP

Death by Chocolate

White and Dark Chocolate Dipped Strawberries, Freshly Baked Chocolate Chip Cookies, Fudge Brownies, Chocolate Milk, Assorted Sodas, and Bottled Water

\$14 PP

Picnic Snacker Sampler

Fudge Brownies, Goopy Butercake Squares, Miniature Candy bars, Assorted Sodas, and Bottled Water

\$10 PP

Two Dumb Dames

Assorted Local Candy Shop selections to Include—Malt Balls, Chocolate Covered Raisins and Peanuts, Fudge, Trail Mix, Assorted Sodas, and Bottled Water

\$14 PP

Grab and Go Break

Assorted Bags of Pretzels, Chips, Trail Mix, Cheese Crackers, Miniature Cookies, Assorted Granola Bars, Assorted Sodas, and Bottled Water

\$9 PP

Ice Cream Break

Assortment of Chocolate, Vanilla and Strawberry Ice Cream, Hot Fudge, Caramel, Strawberry Sauce, Assorted Toppings of Nuts, Chocolate Sprinkles, M&M's and Reese's Pieces, Whipped Cream, Assorted Sodas, and Bottled Water
Attendant Required at \$75.00

\$10 PP

Sweet & Savory Break

Freshly Popped Butter Popcorn, Gourmet Snack Mix, Crescent Brownies, Assorted Sodas and Bottled Water

\$8 PP

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Popcorn Bar

Freshly Popped Buttered Popcorn with an Assortment of Toppings and Mixes (popcorn salt, cheese seasoning, ranch seasoning, cinnamon sugar seasoning, M&M's, Assorted Sodas and Bottled Water

(25) person minimum

\$9 PP

Ball Park Munchies

Fresh Made Popcorn, Miniature Corndogs & Hot Miniature Pretzels with wholegrain mustard, nacho cheese dipping sauces, assorted sodas, and bottled water

\$16 PP

Yogurt Parfait Station

Vanilla Yogurt, Granola, Fresh Seasonal Berries, Pineapple Slices, Dried Fruit & Nuts, Chocolate Chips, Assorted Sodas, and Bottled Water

\$9 PP



Chilled Hors D' Oeuvres

Beef Tenderloin	<i>Thinly sliced Smoked Beef Tenderloin served on a toasted French Baguette with Stone Ground Mustard.</i>	\$18	dz
Olive Tapenade Crostini	<i>Kalamata olives, garlic, and olive oil, served on a Toasted French Baguette.</i>	\$14	dz
Roma Tomato, Basil and Asiago	<i>Roma Tomato and Asiago Cheese on a Toast Point, with Chiffonade of Fresh Basil and Balsamic Reduction</i>	\$12	dz
Goat Cheese Mousse on Crostini	<i>Fresh Goat Cheese Mousse on a toasted French Baguette Topped with Pecans and Local Honey</i>	\$14	dz
Mozzarella, Tomato and Pesto Crostini	<i>Fresh Mozzarella, Roma Tomato on a French Baguette with Pesto Drizzle</i>	\$13	dz
Walnut Gorgonzolz Tartletts	<i>Gorgonzolz and Cream Cheese on Puff Pastry Tartlett garnished with Fresh Walnuts</i>	\$16	dz
Silver Dollar Rolls	<i>Served with Choice of Sliced Ham, Sliced Turkey, or Sliced Roast Beef. Served with Mayonnaise, Dijon Mustard, and Horseradish</i>	\$18	dz
Prosciutto Wrapped Melon Balls	<i>Cantaloupe and Honey Dew Melon Wrapped with Thinly Sliced Prosciutto.</i>	\$15	dz
Caprese Salad Skewers	<i>Grape Tomatoes, Fresh Mozzarella Skewers, Drizzled With Olive Oil and Balsamic Reduction.</i>	\$15	dz
Jumbo Shrimp	<i>Chilled & served with Cocktail Sauce</i>	\$22	dz
Traditional Finger Sandwiches	<i>Served Cut and Quartered</i>		
	<i>Chicken Salad on Wheat Bread</i>	\$16	dz
	<i>Tuna Salad on Rye Bread</i>	\$16	dz
	<i>Cucumber Dill Cream Cheese on Sourdough Bread</i>	\$15	dz



Hot Hors D' Oeuvres

Southwest Chicken Quesadillas <i>Diced Charbroiled Chicken, Southwest Seasonings, Diced Tomato, Green Onion, Sharp Cheddar and Monterey Jack Cheese. Served with Sour Cream and Salsa.</i>	\$16	dz
Cream Cheese Filled Jalapenos <i>Smoked Salmon and Cream Cheese Stuffed with Sweet Lime Sauce</i>	\$17	dz
Miniature Barbecue Brisket Slider <i>Served with BBQ Sauce and Pickled Red Onions</i>	\$18	dz
Miniature Crab Cakes <i>Classic Old Bay Crab Cakes, Jumbo Lump Crab Meat Served with Remoulade Sauce.</i>	\$20	dz
Bacon Wrapped Shrimp <i>Served with Blueberry Barbecue Sauce</i>	\$28	dz
Coconut Shrimp <i>Deep-fried Coconut Battered Shrimp Served with Cocktail Sauce</i>	\$25	dz
Fried Chicken Tenders <i>Served with Assorted Sauces</i>	\$16	dz
Fried Shrimp <i>Deep-fried Shrimp Served with Cocktail Sauce</i>	\$22	dz
Italian Meatballs <i>Simmered in a zesty marinara sauce.</i>	\$14	dz
Swedish Meatballs <i>Simmered in a Rich Cream Sauce.</i>	\$14	dz



Carving Stations

- Peppered Prime Rib of Beef Au Jus** \$375 ea
Served with—Au Jus Sauce, Mayonnaise, Mustard, and Silver Dollar
Dinner Cut, Approximately 6 ounces, Serves thirty (30).
Sandwich Cut, Approximately 2 ounces, Serves Forty five (45).
- Roasted Breast of Turkey** \$195 ea
Served with—Mayonnaise, Spicy Mustard, Cranberry Sauce and Silver Dollar Rolls
Dinner Cut, Approximately 6 ounces, Serves Twenty (20).
Sandwich Cut, Approximately 2 ounces, Serves Thirty Five (35).
- Roasted Sirloin** \$250 ea
Served with—Mayonnaise, Mustard, Apple Onion Marmalade and Silver Dollar Rolls
Dinner Cut, Approximately 6 ounces, Serves Twenty (20).
Sandwich Cut, Approximately 2 ounces, Serves Thirty Five (35).
- Smoked Loin of Pork** \$225 ea
Served with—Mayonnaise, Mustard, Apple Onion Marmalade and Silver Dollar Rolls
Dinner Cut, Approximately 6 ounces, Serves Twenty (20).
Sandwich Cut, Approximately 2 ounces, Serves Thirty Five (35).
- Smoked Barbecue Brisket** \$235 ea
Served with—Barbecue Sauce, Bread and Butter, Pickles, Red Onion and Silver Dollar Rolls
Dinner Cut, Approximately 6 ounces, Serves thirty (30).
Sandwich Cut, Approximately 2 ounces, Serves Forty five (45).
- Honey Glazed Ham** \$225 ea
Served with—Horseradish, Mayonnaise, Mustard, and Silver Dollar Rolls
Dinner Cut, Approximately 6 ounces, Serves 30
Sandwich Cut Serves approximately 45



Food Stations

*A minimum of (2) stations must be selected for reception food stations
30 person minimum unless otherwise noted*

Pasta Station

\$15 pp

Sautéed Toppings of: Fresh Mushrooms, Tomatoes, Black Olives, Artichoke Hearts and Fresh Vegetables (\$75 per Chef fee, per hour will be applied)

Pasta Sauces *Tomato-Basil, Marinara, Creamy Alfredo, and Pesto*

Pastas *Bow Tie, Penne & Fettuccini*

Stir Fry Station

\$18 pp

Seasoned Beef and Pork Strips, Jasmine Rice, Bok Choy, Bean Sprouts, Broccoli, Snow Peas, Shiitake Mushrooms, and Ginger (\$75 per Chef fee, per hour will be applied)

Potato Bar

\$12 pp

Fresh Mashed and Baked Potatoes, Steamed Broccoli, Sautéed Mushrooms, Pesto, Sea Salt, Hot Sauce, Shredded Cheese, Sour Cream, Chives Butter and Bacon Crumbles

Taco Bar

\$17 pp

Choice of Grilled Fish, Grilled Chicken or Beef Brisket. Station includes Corn and Flour Tortillas, Shredded Lettuce, Cilantro, Pico de Gallo, Queso Fresco, Guacamole, Sliced Radishes, Pickled Jalapeno, Black Bean Salsa and Fresh Lime Wedges

Two Meat Option

\$21 pp

Three Meat

\$23 pp

Salad Bar

\$12

Fresh Field Greens tossed with Crispy Romaine, Shredded Parmesan Cheese, Croutons, Tomato Wedges, Sliced Cucumbers, Sliced Red Onion, Diced Egg & Crumbled Bacon, House & Ranch Dressings

Mediterranean Grill

\$18 pp

Marinated Chicken, Beef and Roasted Vegetable Skewers, Yogurt Cucumber Sauce, Tabouleh, Hummus, Warm Pita Bread, and Turkish Tomato Salad with Crumbled Feta



Food Stations *Continued*

Mac & Cheese Bar

Gourmet Mac & Cheese—Served with Steamed Broccoli, Crumbled Bacon, Sour Cream, Chives, and Sautéed Mushrooms

\$12 PP

Popcorn Bar

*Freshly Popped Buttered Popcorn with an Assortment of Toppings and Mixes
popcorn salt, cheese seasoning, ranch seasoning, cinnamon sugar seasoning, M&M's*

\$12

Dessert Stations

Chocolate Fountain

Strawberries, Pineapple, Oreo Cookies, Pretzels, Jumbo Marshmallows Hot Chocolate Fondue Sauce for dipping. 40 person minimum

\$15 PP

Make Your Own Sundae

Vanilla, Chocolate & Strawberry Ice Cream. Sauces of Hot Fudge, Strawberry, and Caramel. Sliced Walnuts, Whipped Cream, Cherries and Assorted Candy Toppings.

\$15 PP



Plated Dessert Selections

Tiramisu	\$4 pp
Triple Chocolate Mousse Cake	\$4 pp
New York Style Cheesecake	\$5 pp
White Chocolate Bread Pudding	\$5 pp
Dark Chocolate Chunk Brownie	\$5 pp
Wildberry Cobbler ala mode	\$4 pp

Dessert Stations

Chocolate Fountain	\$15 pp
<i>Strawberries, Pineapple, Oreo Cookies, Pretzels, Jumbo Marshmallows</i>	
<i>Hot Chocolate Fondue Sauce for dipping. (40 person minimum)</i>	
Make Your Own Sundae	\$15 pp
<i>Vanilla, Chocolate, Strawberry Ice Cream. Sauces of Hot Fudge, Strawberry, and Caramel. Sliced Walnuts, Whipped Cream, Cherries and Assorted Candy Toppings</i>	

Dinner Buffets Page 1 of 3



Buffet prices are based on a 25 person minimum (unless otherwise noted); events with fewer than twenty-five (25) guests may be subject to a surcharge.

Dinner Buffets includes freshly brewed coffee, iced tea and water service

Pit Master BBQ Buffet **\$29 Per Person**

The Pit Master is priced based on the number of Meat selections you prefer and includes One (1) Meat Selection, Baked Beans, Potato Salad, Cole Slaw & Texas Toast and a Salad Bar; with Lettuce, Field greens, Grated Parmesan Cheese, Croutons, Classic Italian & Creamy Ranch Dressings

Pit Master Meat Choices

BBQ Beef Brisket, BBQ Beef Spare Ribs, BBQ 1/2 Chickens, Char grilled Boneless Chicken Breast, Smoked Sausage Links & Slow Smoked Pulled Pork

Choose One (1) Meat Selection	<i>*included</i>
Choose Two (2) Meat Selections	\$33 pp
Choose Three (3) Meat Selections	\$36 pp

Pastabilities Buffet **\$29 Per Person**

*Pastabilities base pricing includes all *Pastabilities Selections noted with *Included pricing, Warm Garlic Bread, a Salad Bar; with Lettuce, Field greens, Grated Parmesan Cheese, Herb Baked Croutons, Classic Italian & Creamy Ranch Dressings.*

***Pastabilities Pasta Selections**

<i>Bow Tie & Penne</i>	<i>*included</i>
Add Vegetable Lasagna or Baked Lasagna	\$3 pp
Cheese Stuffed Tortellini	\$3 pp

***Pastabilities Sauce Selections**

<i>Alfredo, Pesto & Classic Marinara</i>	<i>*included</i>
Add Lobster Claw Beurre Blanc	\$4 pp

***Pastabilities Meat and Sautéed Selections**

<i>Meat Balls, Strips of Herbed Chicken</i>	<i>*included</i>
Add Grilled Vegetables	\$3 pp
Sautéed Shrimp	\$3 pp

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The Eureka Buffet

\$29 Per Person

The Eureka Buffet is base priced to include one (1) Salad, one (1) Entrée and one (1) Side Item from the Course Selections below. Additional Selections are priced below based on the number of selections preferred for all courses

One Selection

**included*

Choose (1) Salad, one (1) Entrée and one (1) Side item

Two Selections

\$34 pp

Choose Two (2) Salads, two (2) Entrées and two (2) Side items

Three Selections

\$38 pp

Choose Three (3) Salads, 3 Entrees & 3 Side Items

Salad Selections

Garden Salad Field Greens

Tomato, Cucumber, Radish, Carrots with Balsamic Vinaigrette and

Caesar Salad

Hearts of Romaine, Rosemary Croutons, Grated Parmesan Cheese and Classic Creamy Caesar Dressing

Grilled Vegetable Pasta Salad

Asparagus, Green Onions, Mushrooms, Red Bell Peppers tossed in a Balsamic Vinaigrette with Orzo Pasta

Three Cheese Tortellini Salad Tortellini Pasta

Strips of Salami, Sun Dried Tomatoes, Kalamata Olives and Shredded Asiago Cheese with Garlic Vinaigrette

Entrée Selections

Beef Tips Bordelaise

Classically Prepared Cuts of Beef Tenderloin, Braised & Served with a Red Wine Butter Sauce

Grilled Atlantic Salmon

Grilled Atlantic Salmon Filets Lightly Seasoned with Kosher Salt and Black Pepper, finished with a Chive Garlic Compound Butter

Boneless Pork Chop

Tender Slices of Oven Roasted, Boneless Pork Loin. Served Apple Cider Demi and Caramelized Onions



Entrée Selections Continued

Herb Roasted Chicken

Herb Encrusted Chickens Quarters, Oven Roasted to Juicy Perfection with our House Blend of Savory Herb and Spices

Vegetable Lasagna

Wild Mushroom Stuffed Ravioli This Pasta is served al Fresco, tossed in Olive Oil, Diced Tomatoes, Black Olives and topped with Parmesan Cheese

Side Item Selections

Oven Roasted Sweet Potatoes

Steamed Broccoli

Wild Rice

Garlic Mashed Potatoes

Green Beans Medley

Oven Roasted New Potatoes

Vegetable Risotto

Four Cheese Mac & Cheese

Au Gratin Potatoes

Sautéed Squash Medley

Lunch Buffets Page 1 of 2



Prices are based on a ten (10) person minimum for plated lunch selections, and twenty five (25) person minimum for lunch buffets—events with fewer guests may be subject to a surcharge.

All Lunch buffets are priced to include Coffee, iced tea and water service and your choice of Freshly Baked Jumbo Cookies or Crescent Brownies for Dessert.

Pastabilities Buffet

\$18 pp

The Pastabilities buffet includes Warm Garlic Bread, Salad Bar; with Lettuce, Field greens, Grated Parmesan Cheese, Croutons, Classic Italian & Creamy Ranch Dressings.

*Pastabilities base price includes all *Pastabilities Selections below noted with *Included pricing. Options priced as additional selections can be added but not substituted. Per person price for additional sections will be added to the buffet base*

*Pastabilities Pasta Selections

<i>Bow Tie & Penne</i>	<i>*included</i>
<i>Vegetable Lasagna or Baked Lasagna</i>	\$3 pp
<i>Cheese Stuffed Tortellini</i>	\$2 pp

*Pastabilities Sauce Selections

<i>Alfredo & Classic Marinara</i>	<i>*included</i>
<i>Add Lobster Claw Beurre Blanc</i>	\$4 pp

*Pastabilities Meat and Sautéed Selections

<i>Italian Meatballs, Herbed Grilled Chicken, Sautéed Shrimp & Grilled Vegetables</i>	
<i>Pick One (1)</i>	<i>*included</i>
<i>Pick Two (2)</i>	\$3 pp
<i>Pick Three (3)</i>	\$4 pp

Soup and Salad Bar

\$16 pp

The Salad Bar features Fresh Artisan Salad Greens, Chef's Choice Dressings, Diced Tomatoes, Shredded Cheddar Cheese, Garlic Croutons, Diced Hard Boiled Egg, Kalamata Olives, Diced Cucumbers, Crisp Crumbled Bacon

The Soup and Salad Buffet also includes Assorted Rolls, Wholegrain Crackers Choose of Bowtie Pasta Salad, Chicken Salad, or Tuna Salad and two (2) of the following Soup Selections: Creamy Tomato Basil, Broccoli Cheddar, or Chicken Tortilla

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Lunch Buffets Page 2 of 2



New York Deli Bar

Buffet features your choice of sandwich options presented undressed and cut in Half. Condiments include Sliced Tomatoes, Baby Swiss and Cheddar Cheeses, Leaf Lettuce, Red Onions, Mustard, Mayonnaise and Horseradish.

The New York Deli Bar also includes Tomato Cucumber Salad, Loaded Baked Potato Salad, Kosher Dill Pickle Spears.

Sandwich Selections *Choose Two (2)*

Black forest Ham & Monterrey Jack Cheese on Sourdough

Smoked Turkey & Swiss Cheese on Wheat,

Roast Beef & American Cheese Hoagie.

Add a Hot Soup Selection

Creamy Tomato Basil, Broccoli Cheddar, or Chicken Tortilla

\$14 pp

\$3 pp



Plated meals include a salad course of your choosing, an assortment of hot rolls with honey butter, freshly brewed coffee, iced tea and water service

*Plated Dinners are priced based on choice of entrée. Multiple entrée selections will add \$3 per person per extra entrée. **Place cards must be supplied by group to identify entrée selections.***

Salad Selections

Classic Caesar Salad

Crisp Hearts of Romaine, Sun-Dried Tomatoes, Seasoned Croutons, Parmesan Cheese and Creamy Caesar Dressing

Farmers Market Salad

Fresh Artisan Salad Greens, Tomatoes, Sliced Cucumbers, and Julienne Carrots Topped with Ranch Dressing or Italian Vinaigrette

Spring Street Spinach Salad

Fresh Baby Spinach, Seasonal Berries, Crumbled Feta Cheese Topped with Champagne Vinaigrette

Entrée Selections

Chicken Boursin

\$31 PP

Breaded Chicken Breast stuffed with rich and creamy French Boursin Cheese garnished with a Red Pepper Coulis Sauce and Asparagus Risotto. This has been a Historic Hotels of America Signature Entrée for 15 years

Chicken Eureka

\$30 PP

Sautéed Breast of Chicken with Wild Mushroom Chardonnay Sauce—Served with Almond Cranberry Rice Pilaf, Roasted Basil Grape Tomatoes

Wild Mushroom Stuffed Ravioli

\$27 PP

This Pasta is served al Fresco, tossed in Olive Oil, Diced Tomatoes, Black Olives and topped with Parmesan Cheese

Wild Caught Grilled Scottish Salmon

\$33 PP

Grilled 7 oz Filet with Herb Butter—Served with Garlic Mashed Potatoes and Steamed Asparagus

Boneless Pork Chop

PP

Eight Ounce Boneless Pork Chop with Apple Cider Demi and Caramelized Onions—Served with Yukon Gold Potatoes and Vegetable Medley

Oven Roasted Beef Tenderloin

\$48 PP

Eight (8) Ounce Filets of Beef Tenderloin, Slow Roasted & Finished with Chive Garlic Compound Butter



Entrée Selections..... Continued

Grilled Flat Iron Steak <i>Grilled 7 oz. Flat Iron Steak with Wild Mushroom Demi—Served with Roasted Potatoes and Fresh Broccoli</i>	\$40 pp
Mediterranean Atlantic Salmon <i>Sautéed 6 oz Fillet of Salmon Topped with Artichokes and Mushroom Tomato Provencal on Vegetable Risotto</i>	\$30 pp
Pot Roast <i>Fork tender, melt on your palate Beef, simmered in a rich Demi-glaze, Served with Smoked Gouda Mashed Potatoes, and Green Bean Medley</i>	\$31 pp
Prime Rib <i>Ten (10) ounce cut, roasted in specially selected blend of herbs and spices, Served with Horseradish Mashed Potatoes, Steamed Asparagus</i>	\$42 pp
Herb Baked half Chicken <i>Oven roasted with our house blend of savory herbs and spices, Served with Wild Rice and Green Bean Medley</i>	\$30 pp
Spinach & Onion Quinoa Stuffed Acorn Squash <i>Served with Wild Rice and Green Bean Medley. Vegan and Gluten free option.</i>	\$30 pp

Plated Lunch Page 1 of 2



Plated lunches are priced based on choice of entrée and includes a salad of your choosing, assortment of hot rolls with honey butter, freshly brewed coffee, iced tea and water service
*Multiple entrée selections will add \$3 per person per extra entrée. **Place cards must be supplied by group to identify entrée selections.***

Salad Selections

Classic Caesar Salad

Crisp Hearts of Romaine, Sun-Dried Tomatoes, Seasoned Croutons, Parmesan Cheese and Creamy Caesar Dressing

Farmers Market Salad

Fresh Artisan Salad Greens, Tomatoes, Sliced Cucumbers, and Julienne Carrots Topped with Ranch Dressing or Italian Vinaigrette

Spring Street Spinach Salad

Fresh Baby Spinach, Seasonal Berries, Crumbled Feta Cheese Topped with Champagne Vinaigrette

Entrée Selections

Caribbean Chicken

Spicy Caribbean Jerk Seasoning with Fresh Pineapple Salsa Served with Wild Rice. (Can substitute salt and pepper for Caribbean seasoning.)

\$12 pp

Mediterranean Pasta

Bowtie Pasta tossed with Sundried Tomatoes, Artichoke Hearts, Black Olives Garlic and Olive Oil sprinkled with Parmesan Cheese

\$10 pp

4 Cheese Grilled Cheese and Tomato Soup

Provolone, American, Swiss, Cheddar on Sourdough Bread with Tomato Basil Soup

\$11 pp

Pulled Pork Sandwiches

Smoked Pulled Pork on Kaiser Roll, with Zesty BBQ Sauce, and House Made Coleslaw, served with Baked Beans

\$10 pp

Fish Tacos

Marinated Tilapia Fillets, in a Corn Tortilla Topped with Fresh Pico de Gallo, Shredded Lettuce, and Sour Cream. Served with Spanish Rice

\$10 pp

Open Faced Roast Beef Sandwich

Thin Sliced Roast Beef served on Texas Toast, with Home-style Mashed Potatoes

\$12 pp

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\$14 pp

Grab & Go

Box Lunch

Deli Style Lunches Packaged 'To Go' with Bag of Chips, Pickle Spear, Bottled Water and Freshly Baked Chocolate Chip Cookie

The Following Sandwich Choices are Cut in Half and packed with Mayonnaise & Mustard Packets

Black forest Ham & Monterrey Jack Cheese on Sourdough

Smoked Turkey & Swiss Cheese on Wheat

Roast Beef & American Cheese Hoagie