

~ Group Menu ~

Your choice of Salad or Dessert

Menu includes freshly baked rolls and a selection of gourmet coffee and tea and iced tea.
Includes private use of room from 7AM ~ 10AM or 11AM ~ 2PM

Roasted Chicken
with chefs choice side accompaniments

BBQ Tri Tip
with chefs choice side accompaniments

Herb Crusted Salmon
with chefs choice side accompaniments

Baked White fish
with chefs choice side accompaniments

Eggs Blackstone
Two poached eggs on an open face
English muffin with crispy bacon,
avocado, tomatoes, topped with
Hollandaise sauce. Served with fruit

Frittata
Italian ~ with grilled vegetables
& rustic tomato sauce
Mushroom and Spinach
Served with fresh fruit

Grilled Shrimp Salad
Citrus chili marinade, jícama, cucumbers,
tomatoes, on a bed of mesclun greens and
drizzled with Cilantro Vinaigrette

Chinese Chicken Salad
Marinated chicken, jícama, red cabbage,
shredded carrots, scallions, snap peas, bell
peppers, topped with crisply won tons and
served with Oriental Sesame Dressing.

Cobb Salad
Chopped chicken, egg, bacon, tomatoes,
avocado and blue cheese on a bed of greens

BBQ Chicken Salad
Roasted corn, black beans, cilantro,
avocado, cheddar and jack cheese,
scallions and drizzled with BBQ sauce
topped with tortilla strips and served
with Ranch Dressing

SALAD– choose one
Caesar Salad
Crispy Green Salad
with Ranch or Cabernet Vinaigrette

DESSERT – choose one
* Our Famous Warm Bread Pudding
* NY Cheesecake
* Cupcakes
Red Velvet * Vanilla * Chocolate
* Special Occasion Cakes:
Lemon Bavarian * Chocolate Mousse
* Fresh Baked Cookies and Dessert Bars

Champagne \$19 per bottle

Champagne Cocktails \$ 6.00 per glass
Mimosas * Bellini * Pomegranate

Unlimited Soft Drinks \$3 per person

Imported & Domestic Beers
\$5 per bottle

Wine by the glass \$6.00

Wines by the bottle \$ 17

Chardonnay

Aromas of pear, butterscotch and vanilla with flavors
of apples and melons. Finish is soft and lingering.

Cabernet

Flavors of plum, cedar, black pepper and vanilla.
Soft silky tannins provide a lingering finish.

Merlot

A dark garnet color with aromas of blackberry and
spice and flavors of plum and berry. Tannins and fruit
marry well for a soft finish.

Details....

Food and Beverage

All prices are per person unless otherwise noted.

15% service charge and 8.25% sales tax will be added to the entire invoice.

Two (2) course Maximum, additional entrée \$3.00 per person. Additional course (salad or dessert) \$3.50 per person.

Billing

A signed contract and non-refundable deposit will be required for all events. Final Payment: The final estimated balance is to be secured with a credit card (10) days prior to the event. Prepayments and final balances may be paid by cash, approved personal, certified or cashiers check and pre-approved credit cards.

Guaranteed Attendance

The guaranteed number of attendees must be communicated to your Catering Manager not less than five full working days (Monday through Friday, excluding holidays), prior to the function. A 3% allowance in food preparation over the guaranteed number will be given on all events with (100) guests or more.

Cancellation

Notice of any cancellation must be received in writing, and any fee assessed is payable by the Patron no later than 30 days after being invoiced. The deposit made by the Patron will not be refunded if the event is cancelled, per contract.

Decorations

Decorations or displays brought into the premise by the Patron must be pre-approved through your Catering Manager. Items may not be attached to any stationary wall, floor, window, or ceiling with nails, staples, tape, or any substance, in order to prevent damage to the fine fixtures and furnishings.

Vendors

Outside Vendor's set-up dates/times must be arranged with your Catering Manager. All Vendors must complete and sign our Vendor Code of Conduct Form and include a copy of their Proof of Liability Insurance and submit a production or load in/out schedule for approval. All necessary forms can be obtained from your Catering Manager.

Décor:

Complimentary existing tables and chairs, glassware, table numbers, white table/napkin linens, votive candles.

Labor Fee:

Charged for meals/events with fewer than (20) guests guaranteed \$150.00 per event.

Overnight Setup

Overnight setup in function room is subject to availability and additional rental charges.

Overtime

The fee is \$250.00 per hour.