

Breakfast Items

BREAKFAST ITEMS



BREAKFAST PLATED

*All Plated Breakfasts include Chilled Fruit Juices,
Freshly Brewed Coffees and an Assortment of Teas*

ALL AMERICAN

Fluffy Scrambled Eggs
Potatoes O'Brien
Served with Bacon
\$9.95 per person

FRENCH TOAST

Four Slices of Thick Cut Cinnamon Bread
dipped in Cinnamon Wash
and topped with Maple Syrup
Served with Sausage
\$10.95 per person

VEGETABLE FRITTATA

Fluffy Eggs topped with Broccoli,
Squash and Parmesan Cheese
Topped with an Apple Salad
\$9.95 per person

FRUIT PLATE

Fresh Seasonal Fruit and Honey Cream
Served with a Fresh Muffin
\$9.95 per person

STEAK AND EGGS

A Grilled 8oz. Angus Sirloin and Scrambled Eggs
Served with Mornay Sauce
\$14.95 per person

EGGS FLORENTINE

Toasted English Muffin topped
with Spinach, Scrambled Eggs
and Mushroom Sauce
Served with Hash Browns
\$10.95 per person

Prices are per person and do not include 6.875% sales tax or an 19.5% service charge.

Breakfast Items

BREAKFAST ITEMS



BREAKFAST BUFFETS

AMERICAN BUFFET

Scrambled Eggs topped
with Cheddar Cheese
Assorted Pastries
Bacon and Sausage
Potatoes O'Brien
Fresh Fruit Display
Freshly Brewed Coffees and an Assortment of Teas
\$13.95 per person

CONTINENTAL BREAK

Assorted Danishes, Muffins, Bagels and
Cream Cheese, Seasonal Fresh Fruit,
Coffee, Decaffeinated Coffee,
Freshly Brewed Coffees and an Assortment of Teas
Assorted Juices and Milk
\$9.95 per person

COUNTRY BUFFET

French Toast with Maple Syrup
Denver Style Scrambled Eggs
Bacon and Sausage
Assorted Pastries
Potatoes O'Brien
Fresh Fruit Display
Freshly Brewed Coffees and an Assortment of Teas
\$14.95 per person

CITRUS MORNING

House made Fruit Smoothies
Granola Bars, Fruit Wedges,
Bagels and Cream Cheese,
Freshly Brewed Coffees and an Assortment of Teas
Assorted Juices
\$9.95 per person

BUON GIORNO

Spinach Frittata with Mozzarella Cheese
Creamy Hash Browns
Served with Smoked Ham
Assorted Pastries
Freshly Brewed Coffees and an Assortment of Teas
\$15.95 per person

ACCOMPANY YOUR BUFFET

Assorted Dry Cereals with Milk
\$1.00 per person

Service for groups of 25 or more

Prices are per person and do not include 6.875% sales tax or an 19.5% service charge.

Specialty Breaks

SPECIALTY BREAKS



All Breaks include Soft Drinks and Sparkling Mineral Water

COOKIE BREAK

Homemade Cookies to Include:
Chocolate Chip, Oatmeal and Peanut Butter
Chilled Milk and Freshly Brewed Coffee
\$9.95 per person

MACHO NACHO BAR

Tri-Colored Tortilla Chips
with Lettuce, Tomatoes, Cheese Sauce, Sour Cream,
Black Olives, Salsa and Ground Beef
\$10.95 per person

CHIPS AND DIPS

Tri-Color Tortilla Chips, Potato Chips
and Pita Wedges with French Onion Dip,
Roasted Garlic Hummus and Salsa
\$8.95 per person

TEA BREAK

Gourmet Bars, Biscottis,
Freshly Brewed Coffee,
Decaffeinated Coffee and Herbal Tea
\$8.95 per person

HEALTH NUT

Fresh Fruit Kabobs,
Vegetable Display with Ranch Dip and Mixed Nuts
\$8.95 per person

AFTER SCHOOL

Rice Crispy Bars, Granola Bars, Whole Fruit
and Ice Cold Milk
\$9.95 per person

EXECUTIVE MEETING PACKAGE

Simplify your Meeting with a Time Saving Package

Traditional Continental Breakfast

Chilled Fruit Juices, Seasonal Fresh Fruit
Assorted Muffins, Pastries, Danish, and Bagels
Butter and Cream Cheese
Freshly Brewed Coffee, Decaffeinated Coffee
and Herbal Tea

Mid-Morning Break

Freshly Brewed Coffee, Decaffeinated Coffee and
Herbal Tea, Chilled Fruit Juices and Soft Drinks

Mid-Afternoon Break

Freshly Baked Gourmet Cookies, Whole Fresh Fruit
Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas,
Soft Drinks and Sparkling Mineral Water
\$17.95

Breaks are replenished for 30 minutes and removed after one hour service.

Breaks requires a 15 person minimum

Prices are per person and do not include 6.875% sales tax or an 19.5% service charge.

**BREAK MENU
ALA CART ITEMS**



BEVERAGES

Coffee	\$26.00/gallon
Decaffeinated Coffee	\$26.00/gallon
Assorted Soft Drinks	\$2.00 each
Mineral Water	\$2.00 each
Assorted Flavored Teas	\$1.75 each
Hot Chocolate	\$1.75 each
Iced Tea	\$21.00/gallon
Lemonade	\$23.00/gallon
Fruit Punch	\$23.00/gallon
Milk	\$12.00/Carafe
Bottled Water	\$2.25 each
Carafes of Juice	\$16.00/Carafe

BREAKFAST ADDITIONS

Assorted Danishes	\$24.00/dozen
Assorted Doughnuts	\$24.00/dozen
Popovers	\$12.00/dozen
Croissants	\$24.00/dozen
Assorted Muffins	\$24.00/dozen
Bagels with Cream Cheese	\$22.00/dozen
Breakfast Bars	\$19.00/dozen
Breakfast Breads	\$12.00 each
Caramel Rolls	\$24.00/dozen

ADDITIONAL...

Assorted Yogurts	\$2.50 each
Chocolate Covered Strawberries	\$12.00/dozen
Granola Bars	\$17.00/dozen
Whole Fresh Fruit	\$18.00/dozen
Fresh Fruit Display	\$140.00 each
Assorted Cookies	\$21.00/dozen
Assorted Gourmet Bars	\$23.00/dozen
Brownies	\$19.00/dozen
Mixed Nuts	\$19.00/pound
Tortilla Chips & Salsa	\$15.00/pound
Popcorn	\$11.00/pound
Potato Chips with French Onion Dip	\$15.00/pound
Pretzels	\$11.00/pound
Homemade Rice Crispy Bars	\$17.00/dozen
Gardetto's Snack Mix	\$12.00/pound
Jumbo Soft Pretzels with Warm Cheese Sauce and Mustard	\$25.00/dozen

SALADS



All Lunch Salads include Specialty Rolls and Butter, Coffees, Tea and Milk.

CHICKEN CAESAR SALAD

Thinly Sliced Grilled Chicken Breast on a bed of Romaine with Caesar Dressing, Croutons and Parmesan Cheese

\$13.95 per person

GREEK SALAD

Grilled Chicken on a bed of Romaine and Iceberg Lettuce tossed with Red Onions, Kalamata Olives, Cucumbers, Tomatoes and Feta Cheese

Served with our own Greek Dressing

\$15.95 per person

BULLBITE SALAD

Mixed Greens topped with Tarragon Vinaigrette topped with Blackened Tenderloin Tips and French Fried Onions

\$16.95 per person

SOUTHWESTERN STEAK SALAD

Fresh Mixed Greens tossed with a Cilantro Vinaigrette, Roasted Corn, Black Beans and Cheddar Cheese

Topped with a Marinated Grilled Sirloin Steak

\$16.95 per person

ASIAN CHICKEN SALAD

Fresh Mixed Field Greens tossed with Cabbage, Crispy Sesame Crusted Chicken, Julienne Carrots, Slivered Almonds,

Sliced Onions and Sesame Vinaigrette Dressing

\$14.95 per person

LUNCH - SANDWICHES



Sandwiches served with a choice of one side selection and Coffees, Tea & Milk.

EXECUTIVE DELI PLATE

Turkey, Ham, Beef, Swiss and
Cheddar Cheese, Lettuce, Onion, Tomato, Pickle Spear and Assorted Breads
\$14.95 per person

CIABATTA NEOPOLITAN

Fresh Mozzarella Cheese, Tomato, Red Onion, Tomato Sauce
and Balsamic Glaze on a Ciabatta Roll
\$12.95 per person

TURKEY SANDWICH

Turkey, Provolone, Lettuce, Tomato and Onion on Wheat Bread
\$14.95 per person

NEW ORLEANS CHICKEN

A Tomato Wrap filled with Cajun Chicken Breast, Canadian Bacon, Pepper Jack Cheese, Lettuce and Tomato
\$14.95 per person

CHIPOTLE CHICKEN WRAP

Shredded Chicken Seasoned with Chipotle Sauce with Monterey Jack Cheese and Sautéed Peppers and Onions
\$14.95 per person

PHILLY BEEF SANDWICH WITH CHEESE

Sliced Prime Rib covered in Sautéed Peppers and Onions with Swiss Cheese on a Hoagie Bun
\$15.95 per person

MUSHROOM SWISS BURGER

Grilled Burger with Mushrooms and Swiss Cheese on a Fresh Bun
\$14.95 per person

CHICKEN SALAD CROISSANT

Chicken Salad, Lettuce, Tomato and Onion, served on a Flaky Croissant
\$13.95 per person

CUBAN

Pulled Pork, Hickory Smoked Ham and Melted Swiss served on a
Toasted Hoagie Roll with Sweet Pickles and Mustard
\$14.95 per person

BOX LUNCH

Turkey, Ham, Roast Beef or Vegetarian, Served on a Croissant
Includes Pasta Salad, Apple, Chips and a Cookie
*\$15.95 per person *no choice of side selection*

SANDWICH SIDE SELECTIONS

Soup Du Jour • Chicken Dumpling Soup • Fresh Fruit
Pasta Salad • Cole Slaw • Kettle Chips

Lunch - Salads & Sandwiches

Prices are per person and do not include 6.875% sales tax or an 19.5% service charge.

LUNCH - ENTREES



*All entrées served with a Garden Salad and Specialty Rolls,
Chef's Choice of Dessert and Coffees, Tea & Milk*

Lunch - Entrées

CHICKEN FLORENTINE TORTELLINI

Grilled Chicken, Spinach, Tomato, Fresh Mozzarella and
Broccoli tossed in a Light Basil and Olive Oil Sauce

\$16.95 per person

PECAN CRUSTED CORDON BLEU

Pecan Crusted Chicken Breast stuffed with Ham and Swiss Cheese
and a Light Cream Sauce served on a bed of Wild Rice

\$17.95 per person

WALLEYE ALMONDINE

Walleye Filet Broiled in White Wine and Butter, Topped with Almonds
Served with Honey-Glazed Carrots and Minnesota Wild Rice

\$19.95 per person

GRILLED SIRLOIN

Hickory Charcoal Grilled Sirloin topped with a Rosemary and Onion Compote
Served with Roasted Vegetables and Yukon Gold Mashed Potatoes

\$19.95 per person

CAJUN MEDALLIONS

Blackened Grilled Beef Medallions
Served with Jambalaya Rice

\$20.95 per person

FLANK STEAK

Grilled Marinated Flank Steak with Caramelized Onions and Blue Cheese Crumbles
Served with Yukon Gold Mashed Potatoes

\$18.95 per person

BROWN SUGAR SALMON

Brown Sugar and Orange Salmon
Served with Curried Cauliflower and Parsnips

\$15.95 per person

MANDARIN CHICKEN

Sauteed Chicken Breast with Broccoli, and Red Peppers
coated in a Tangy Orange Glaze
Served on a bed of Jasmine Rice

\$16.95 per person

Split entrée events will be charged for the higher menu item.

Prices are per person and do not include 6.875% sales tax or an 19.5% service charge.

LUNCH - BUFFETS



All Lunch Buffets are served with Coffees, Teas & Milk

Lunch - Buffets

NEW YORK DELI

Soup Du Jour
Fresh Mixed Greens Salad
Mediterranean Pasta Salad
Sliced Roast Beef
Smoked Turkey and Smoked Ham
Cheddar, Swiss and Pepper Jack Cheese
Assorted Fresh Breads
Assorted Cookies and Brownies
\$17.95 per person

SOUPER SALAD

Chicken Dumpling Soup
Soup Du Jour
Spinach, Mixed Lettuce and Romaine,
Croutons, Cheddar, Parmesan, Bacon,
Turkey, Red Onion, Cucumbers, Diced Ham,
Black Olives, Tomatoes,
Garbanzo Beans, Hard Boiled Eggs
An array of dressings to include:
Caesar, Italian, French, Ranch
Garlic Bread Sticks
Cookies and Bars
\$16.95 per person

TASTE OF ITALY

Caesar Salad
Anti Pasto Display
Ravioli in Alfredo Sauce
Meat Lasagna
Chicken Marsala
Italian Vegetable Medley
Garlic Bread Sticks
Chef's Dessert Station
\$19.95 per person

BEIJING BUFFET

Vegetable Egg Rolls
Thai Peanut Chicken
Sweet and Sour Pork
Sticky White Rice
Steamed Asian Vegetable Blend
Cabbage Vegetable Salad
Chef's Dessert Station
\$18.95 per person

MEXICAN FIESTA

Beef Fajitas
Chicken Fajitas
Spanish Rice
Black Beans
Roasted Corn Salad
Salsa, Guacamole, Cheese, Sour Cream
Tri Colored Tortilla Chips
Chef's Dessert Station
\$18.95 per person

THE PICNIC

Cole Slaw, Garden Salad
Grilled Hamburgers, Fried Chicken
Baked Beans, Corn on the Cob
and Potato Chips
Chef's Dessert Station
\$18.95 per person

STRAIGHT FROM MINNESOTA

Fresh Mixed Greens with Assorted Dressings
Marinated Vegetable Salad
Walleye Almondine
Wild Rice Stuffed Chicken
Roasted Yukon Gold Potatoes
Fresh Seasonal Vegetables
Specialty Rolls and Butter
Chef's Dessert Station
\$20.95 per person

THE BIG EASY

Garden Salad
Bourbon Chicken
Dirty Rice
Mixed Corn Maque Choux
Specialty Rolls and Butter
Dessert Station
\$17.95 per person

ACCOMPANY YOUR BUFFET

Minnesota Wild Rice Soup
\$1.00 per person

**Buffet requires a 20 person minimum, or pay the difference.*

Prices are per person and do not include 6.875% sales tax or an 19.5% service charge.

DINNER - ENTREES



*Dinner Entrees are Served with Garden Salad, Specialty Rolls and Butter, Fresh Vegetables,
Chef's Choice of Dessert and Coffees, Tea and Milk.*

PRIME RIB OF BEEF

Slow-Roasted Herbed Prime Rib with Au Jus Served with
Horseradish Sauce and Mashed Yukon Gold Potatoes
\$29.95 per person

NEW YORK STEAK

A Grilled 10oz. New York Steak Topped with
Caramelized Onions and Bleu Cheese
Served with Gratin Potatoes
\$33.95 per person

ROSEMARY FILET AND SHRIMP

Grilled 6oz Rosemary Filet and
Three Marinated Jumbo Shrimp
Served with Garlic Mashed Potatoes
\$37.95 per person

CHICKEN ESPLINDISO

Roasted Corn Stuffed Chicken with Chipotle Sauce
Accompanied with Jalapeno Cheddar Mashed Potatoes
\$22.95 per person

MINNESOTA STUFFED CHICKEN

Chicken Breast filled with a Wild Rice and Sausage
Stuffing on a Morel Mushroom Sauce
Served with Gratin Potatoes
\$25.95 per person

PORK PARMA MARSALA

Thinly Sliced Pork Loin Braised in a Marsala Wine
Sauce Served with Parmesan Risotto
\$21.95 per person

SIRLOIN STEAK

8oz Sirloin Steak in a Demi Glace
Served with Garlic Mashed Potatoes
\$25.95 per person

BEEF FILET

A Grilled 8oz Filet in a Demi Glace
Served with Garlic Mashed Potatoes
\$37.95 per person

STEAK AND CHICKEN DUET

Grilled 4oz Filet and a Grilled 4oz Chicken Breast
Served with Garlic Mashed Potatoes
\$25.95 per person

HERB CRUSTED CHICKEN

Roulade of Chicken Breast filled with Fresh
Herbs then Lightly Breaded and Sauteed
Placed on a Herbed Cream Sauce
Served with Yukon Gold Garlic Mashed Potatoes
\$22.95 per person

WILD MUSHROOM CHICKEN

Wild Mushrooms and Tomato Ragu Served over Grilled
Chicken Breast with Fettucini Alfredo and Broccoli
\$22.95 per person

ANCHO CHILI CRUSTED PORK

Ancho Chili Rubbed Pork Loin with a Salsa Verde
Served with Smoked Cheddar Mashed Potatoes
\$20.95 per person

Split Entree events will be charged for the higher menu item.

Prices are per person and do not include 6.875% sales tax or an 19.5% service charge.

Dinner - Entrees

DINNER - ENTREES



*Dinner Entrees are Served with Garden Salad, Specialty Rolls and Butter, Fresh Vegetables,
Chef's Choice of Dessert and Coffees, Tea and Milk.*

MANDARIN TOFU

Fried Tofu with Broccoli, Red Peppers and Orange
Segments coated in a Tangy Orange Glaze
Served on a bed of Jasmine Rice
\$19.95 per person

WALLEYE ALMONDINE

Walleye Filet Broiled in White Wine and Butter
Topped with Almonds
Served with Minnesota Wild Rice
\$26.95 per person

PARMESAN HALIBUT

Parmesan Crusted Halibut with
Orange Beurre Blanc Sauce
Served with Yukon Gold Potatoes
\$27.95 per person

VEGETABLE RAVIOLI

Cheese Filled Vegetable Ravioli
Tossed with Mushrooms and Fresh Vegetables
in our own Marinara Sauce
\$19.95 per person

SCALLOP AND SHRIMP

Broiled Scallops and Shrimp on a bed of
Sun Dried Tomato Risotto
\$26.95 per person

UPGRADES FOR PLATED DINNER

DESSERT

Tiramisu
Bailey's Cake
Caramel Apple Tart
Fruit Tart
\$3.00 per person

SALAD

Spinach Salad with Bacon Bleu Cheese Dressing *\$2.00 per person*
Hearts of Romaine *\$2.00 per person*
Caesar Salad *\$1.00 per person*

Split Entree events will be charged for the higher menu item.

Prices are per person and do not include 6.875% sales tax or an 19.5% service charge.

DINNER – BUFFETS



Minimum of 25 Guests

All Dinner Buffets are Served with Specialty Rolls and Butter, Chef's Choice of Dessert and Coffees, Tea and Milk

Dinner - Buffets

SALAD SELECTION

Choose one of the following:

- Garden Salad
- Caesar Salad
- Italian Garden Salad
- Spinach Salad

VEGETABLE SELECTION

Choose one of the following:

- California Blend
- Broccoli
- Honey Glazed Carrots
- Green Beans

COMPOSITION SALAD SELECTION

Choose one of the following:

- Pasta Salad
- Marinated Vegetables
- Chicken Teriyaki Vegetables
- Spinach and Pasta
- Tuscan Beans
- Fruit Display
- Vegetable Display

POTATO AND RICE SELECTION

Choose one of the following:

- Gratin Potatoes
- Garlic Mashed Potatoes
- Au Gratin Potatoes
- Fennel Mashed Potatoes
- Roasted Potatoes
- Bacon Brown Rice Pilaf
- Sticky White Rice
- Wild Rice Pilaf

ENTRÉE CHOICES

- Sliced Roast Beef
- Pork Marsala
- Wild Mushroom Chicken
- Chicken Esplindiso
- Brown Sugar Salmon
- Minnesota Stuffed Chicken
- Walleye Almondine
- Vegetable Ravioli
- Penne Primavera

*Choice of two entrees \$27.95 per person
Choice of three entrees \$30.95 per person*

Prices are per person and do not include 6.875% sales tax or an 19.5% service charge.

RECEPTION SPECIALTY ADDITIONS - HORS D'OEUVRES



50 Pieces Per Order

Reception Additions

JUMBO SHRIMP COCKTAIL

Chilled Jumbo Shrimp with
Lemon and Cocktail Sauce

\$150.00

STUFFED MUSHROOM CAPS

Large Caps Filled With Italian Sausage
On a Marinara Sauce Topped with Parmesan Cheese

\$95.00

BACON WRAPPED SCALLOPS

Large Scallops Wrapped in Bacon
Served with a Peppercorn Mayonnaise

\$115.00

MINI BEEF WELLINGTONS

Savory Beef Tenderloin Tips topped with Mushroom
Duxelle and Wrapped in a Puff Pastry
Served with a Regence Sauce

\$145.00

CHICKEN SKEWERS

Your Choice of Teriyaki, Curry or
Tandoori Chicken Skewers

\$135.00

CRAB CAKES

Sautéed Jumbo Lump Crab Cakes
Served with Cayenne Buttermilk Sauce

\$195.00

MEATBALLS

Your Choice of Swedish, Italian or BBQ Meatballs

\$95.00

CHICKEN WINGS

Your Choice of Buffalo, Jerk or Teriyaki Seasoned Wings

\$95.00

POTSTICKERS

Pork and Vegetable Dumplings
That have been Steamed and Pan Fried

Served with Teriyaki Sauce

\$95.00

HOME STYLE CHICKEN TENDERS

Served with Honey Mustard Sauce
\$115.00

SPANIKOPITA

Flaky Phyllo Dough Filled with Spinach
Garlic and Feta Cheese

\$95.00

TOMATO BASIL BOUCHEE

Delicate Puff Pastry filled with a Roma Tomato,
Basil and Feta Cheese

\$95.00

PORK SPIRALS

Tender Pork Loin Rolled with Parsley and Garlic
Topped with a Brandy Demi Glace

\$95.00

GOURMET MINI CANAPÉS

An Assortment of Delicate Canapés
Including Salmon and Shrimp

\$160.00

MINI BEEF KABOBS

Your Choice of Mongolian, Southwestern, or
Whole Grain Mustard Kabobs

\$145.00

COCONUT CHICKEN

Skewered Chicken Tenderloins with a
Coconut Breading Served with a
Marmalade Mustard Sauce

\$145.00

CAPRESE SKEWERS

Fresh Mozzarella and Grape Tomatoes Drizzled with
Extra Virgin Olive Oil and Aged Balsamic Vinegar
Garnished with Fresh Basil.

\$95.00

SALMON SALAD PUFFS

Delicate Puff Pastry filled with a Salmon Salad

\$105.00

CHICKEN FLORENTINE BITES

Chicken and Spinach on a Toasted Baguette

\$95.00

Prices are per person and do not include 6.875% sales tax or an 19.5% service charge.

RECEPTION SPECIALTY ADDITIONS



Serves 50 Guests

Reception Additions

FRESH FRUIT DISPLAY

Assorted Sliced Seasonal Fresh Fruits

\$140.00

IMPORTED AND DOMESTIC CHEESE DISPLAY

A Selection of Cheeses to include: Swiss, Cheddar,

Smoked Gouda, Havarti Dill and Brie

Served with Assorted Crackers

\$175.00

FINGER SANDWICHES

An Assortment of Bite Sized Sandwiches

Filled with Turkey, Ham, and Beef

\$105.00

FRESH VEGETABLE DISPLAY

An Arrangement of Fresh Seasonal Vegetables With Ranch Dip

\$130.00

ARTICHOKE CRAB DIP

Artichokes and Snow Crab Meat in a Cream Sauce

Served Piping Hot

Baked with Fresh Parmesan Cheese

Served with Sliced French Bread

\$140.00

BRIE EN CROUTE

Creamy Brie Cheese Baked in Puff Pastry

Garnished with Fruit Chutney

Served with Crackers and Sliced French Bread

\$130.00

ANTI PASTO TRAY

An Assortment of Italian Style Meats and Cheeses

Garnished with Black Olives, Green Olives,

Pepperoncinis and More

\$185.00

SUSHI TRAY

Sushi Tray with Assorted Tuna and Salmon

Rolled and Nigri Style

Accompanied with Soy Sauce, Wasabi and Pickled Ginger

\$225.00

BRUSCHETTA TRAY

Garden Plum Tomatoes mixed with Fresh Basil

Served with Slices of French Baguette smothered with Roasted Garlic

\$95.00

Prices are per person and do not include 6.875% sales tax or an 19.5% service charge.

SPECIALTY AND ATTENDED CARVING STATIONS



All Stations Include a Uniformed Chef For One Hour

**Exhibition Stations are designed to be Hors D'oeuvres size portions and cannot be sold individually*

Stations

SLOW ROASTED PRIME RIB OF BEEF

Serves 50 Guests

Served with Horseradish Sauce and Specialty Rolls
\$250.00

GLAZED HAM

Serves 50 Guests

Baked With a Honey and Pineapple Glaze
Served with Specialty Rolls
\$190.00

WHOLE ROASTED TURKEY BREAST

Serves 50 Guests

Slow Roasted with our Own Seasoning
Served with Mayonnaise, Mustard
And Specialty Rolls
\$180.00

WHOLE ROASTED TENDERLOIN OF BEEF

Serves 25-30 Guests

Served with Horseradish Sauce and Béarnaise Sauce
Specialty Rolls
\$275.00

SEAFOOD STATION

50 pieces Jumbo Shrimp Cocktail
50 pieces Snow Crab Claws
4 pounds of Steamed Mussels
4 pounds of Steamed Clams
50 pieces Oysters on the Half Shell
Optional Ice Sculpture for Display (Additional Cost)
Served with Cocktail Sauce, Lemon Wedges, and Hot Sauces
\$575.00

***ITALIAN PASTA STATION**

Fettuccini and Tri-Colored Tortellini Pastas
Broccoli, Peppers, Onions, Mushrooms, Tomatoes,
Chicken, Italian Sausage, Marinara and Alfredo Sauce with
Freshly Grated Parmesan Cheese
\$8.95 Per Person

***STIR FRY STATION**

Jasmine Rice, Udon Noodles,
Chicken, Shrimp, Asian Vegetables and
Choice of two sauces:
Red Curry Coconut, Sweet Chili, Sweet & Sour or Teriyaki
\$8.95 Per Person

DESSERT STATION

Serves 50 Guests
Petit Fours
Mini Fruit Tarts
Chocolate Mousse filled Champagne Coups
Chocolate Dipped Strawberries
Mini Tiramisu
Assorted Individual Desserts
\$450.00

BEVERAGES



	CASH BAR	HOST BAR
House Brands	\$5.00	\$4.00
Call Brands	\$5.25	\$4.25
Premium Brands	\$5.50	\$4.50
Wine	\$5.00	\$5.00
Cordials/Specials.....	\$5.50	\$5.25
Domestic Beer	\$4.00	\$3.50
Imported Beer	\$4.75	\$4.25
Soft Drinks	\$2.00	\$2.00
Cocktail Service	\$25.00 per hour	

CAPTAIN'S WINE & BEER HOST BAR

*Ideal for small dinners or receptions.
A bartender is not required, but guests must be 21 years of age.*

PUNCHES

Champagne Punch.....	\$34.95/gallon
Fruit Punch.....	\$23.00/gallon

KEG BEER

Domestic.....	\$275.00
Import.....	\$325.00
(Samuel Adams, Summit Pale Ale, Killians, New Castle)	

BANQUET WINE

Vendange White Zinfandel.....	\$22.00
Turning Leaf White, California.....	\$24.00
Nathanson Creek Chardonnay, California.....	\$22.00
McWilliams Estate Chardonnay, Australia.....	\$26.00
Nathanson Creek Merlot.....	\$22.00
Ecco Domani Merlot, Italy.....	\$26.00
Nathanson Creek Cabernet Sauvignon.....	\$22.00
Woodbridge Robert Cabernet Sauvignon.....	\$26.00
Wycliff Brut, California.....	\$22.00
Gionelli Asti Spumante, Italy.....	\$25.00
Sparkling Catawba Juice (Non Alcoholic).....	\$17.00
Fruit Punch (Non Alcoholic).....	\$23.00

BAR MINIMUMS

A bartender is required for all cash and host bars.
A bartender charge of \$75.00 per bar will be waived if net bar revenues exceed \$400.00 per bar.
A 9% liquor tax and an 19.5% service charge will apply to all host bars