



## breakfast menu

### **lighthouse continental breakfast**

chef selection of freshly baked breakfast pastries & breads, orange & cranberry juices, seasonal fresh fruit tray, coffee & tea  
**13.00 per guest**

### **blue chip breakfast buffet**

*minimum guarantee of 20 guests*

chef selection of freshly baked breakfast pastries, breakfast breads, assorted yogurts, granola, seasonal fresh fruit tray, fresh scrambled eggs, herb breakfast potatoes, crispy bacon, biscuits & gravy, coffee, orange juice, cranberry juice, tea & milk

**19.00 per guest**



---

### **breakfast enhancements – prices are per guest**

variety of cold cereals **2.00**

croissant, egg, ham & cheese **5.00**

buttermilk biscuit, sausage, egg & cheese **5.00**

country biscuits & gravy **2.00**

breakfast quiche **3.00**

omelet station **5.00**

bananas foster french toast **5.00**

buttermilk pancakes, warm maple syrup **3.00**

---

### **morning treat**

fresh fruit **2.00 each**

granola bars **2.00 each**

candy bars **2.00 each**

kashi® bars **2.50 each**

krispy kreme® doughnuts **21.00 per dozen**

assorted danish **26.00 per dozen**

assorted muffins **24.00 per dozen**

---

### **beverages**

freshly brewed coffee & decaf **29.00 per gallon**

pepsi® products **2.50 each**

aquafina® water **2.50 each**

ocean spray® fruit juices **3.00 each**

sobe® mineral water **3.00 each**

*a 16% gratuity, a service charge of 3%, & applicable sales tax will be added to all food & beverage prices.*





## **lunch menu**

*all plated lunch selections are served with freshly baked breads & butter, house or caesar salad & lunch dessert. vegetarian options are available upon request.*

### **lunch selections – priced per guest**

#### **chicken parmesan**

crispy breast of chicken with marinara sauce & mozzarella cheese, fettuccini alfredo & fresh steamed vegetables

**16.00**

#### **tenderloin tips bourguignon**

braised beef tips with red wine mushrooms & pearl onions, finished with demi glaze, served over egg noodles

**18.00**

#### **chicken or tuna salad croissant**

homemade chicken or tuna salad on jumbo croissant served with fresh fruit & pasta salad

**15.00**

#### **meatloaf**

homestyle meatloaf, creamy mashed potatoes, steamed vegetables & mushroom gravy

**17.00**

#### **pot roast**

midwestern-style pot roast, yukon mashed potatoes & honey glazed carrots

**17.00**

#### **seasonal fresh fish**

grilled or sautéed with lemon caper butter, chef selection of vegetables & white rice

**19.00**

#### **penne pasta genovese**

penne pasta, sundried tomatoes, spinach, pine nuts & mozzarella cheese, steamed vegetables

**16.00**

*16% gratuity, a service charge of 3%, & applicable sales tax will be added to all food & beverage prices.*







## **lunch menu**

### **afternoon treat**

cookies or brownies **25.00 per dozen**

fresh tortilla chips, warm cheese & mild/hot salsas **2.00 per guest**

potato chips & assorted dips **1.25 per guest**

warm soft pretzels with cheese **2.00 per guest**

unlimited popcorn machine **125.00 each**

---

### **lunch desserts**

*(choice of one included with lunch entrée)*

#### **Eli's® New York cheesecake**

New York-style creamy cheesecake

#### **ice cream or sherbet**

valpo velvet® ice cream

#### **limon celló**

three layers of genoese soaked in italian limon celló & layered with rich mascarpone

#### **key lime pie**

creamy lime custard & graham cracker crust

*16% gratuity, a service charge of 3%, & applicable sales tax will be added to all food and beverage prices.*





## **lunch menu**

### **boxed lunches**

we proudly serve boars head® deli meat. includes loaded potato salad, jumbo cookie, potato chips, bottled water, cutlery & condiments. sandwiches served on either a kaiser, hoagio, roll or wrap

**13.50 per guest**

### **turkey club**

sliced turkey with mixed greens, tomato, bacon, buttermilk ranch dressing

### **roast beef & cheddar**

sliced roast beef, shaved red onion, mixed greens, sliced cheddar cheese, tomato & creamy horseradish

### **albacore tuna salad**

onion, celery, lettuce, tomato & creamy pesto mayonnaise

### **ham & swiss**

sliced ham, swiss cheese, mixed greens, tomato & dijon mustard

### **grilled vegetable**

zucchini, yellow squash, mushroom & roasted peppers herbed garlic spread



---

### **soup & sandwich board**

soup du jour

pasta salad & coleslaw

assorted mini pre-made gourmet sandwiches

roast beef & cheddar, creamy horseradish, pretzel roll

chicken salad, lettuce, tomato on mini croissant

roasted turkey, traditional stuffing, cranberry mayonnaise, herbed foccacia

asian vegetable wrap, nappa cabbage, peppers, green onions, mushrooms,

romaine lettuce, ginger soy dressing, flour tortilla

cookies & brownies

**19.00 per guest**



---

### **lunch buffets**

*minimum guarantee of 20 guests*

#### **tex mex**

tortilla soup

mixed garden greens, roasted corn & black beans, cilantro vinaigrette

chicken & shrimp fajitas

refried beans

spanish rice

flour tortillas

fried tortilla chips

salsa & chili con queso

churros with cinnamon sugar

**19.00 per guest**

*16% gratuity, a service charge of 3%, & applicable sales tax will be added to all food and beverage prices.*







## **lunch menu**

### **blue chip deli buffet**

soup du jour  
tossed salad with dressings  
mustard potato salad & creamy pasta salad  
sliced deli meat to include ham, turkey & roast beef  
sliced cheeses  
relish tray, lettuce, tomato & onion, pickles  
selection of sliced breads  
condiments  
assorted cookies or brownies

**19.00 per guest**



### **tailgate buffet**

mixed green salad with dressings  
baked potato salad & creamy pasta salad  
grilled hamburgers, barbeque chicken, hot dogs  
baked beans  
condiments include sliced cheese, tomato, lettuce, red onions, pickles, mayonnaise, mustard  
assorted cookies & brownies

**20.00 per guest**



### **italian buffet**

minestrone  
caesar salad with seasoned croutons  
garlic bread sticks  
rigatoni & meatballs with marinara sauce  
chicken parmesan  
italian style squash with tomatoes & oregano  
assorted pizza  
oven roasted garlic & rosemary potatoes  
italian cookies & jumbo cannolis

**20.00 per guest**



### **asian buffet**

egg drop soup  
assorted oriental greens, chopped peanuts, crispy noodles, mandarin oranges, red onion, ginger dressing  
kung pao chicken and beef & broccoli  
fried rice  
wok seared vegetables  
vegetable egg rolls, sweet & sour sauce  
fortune cookies & assorted mini desserts

**20.00 per guest**

beverages

iced tea and coffee service included in lunch price  
assorted pepsi® products & aquafina® water additional 2.50 per guest

*a 16% gratuity, a service charge of 3%, & applicable sales tax will be added to all food & beverage prices.*





## dinner menu

*all plated dinner selections are priced per guest and served with freshly baked breads & butter, choice of house soup or salad, starch, vegetable & dessert. vegetarian options are available upon request.*

### salad selections (choose one with dinner choice)

#### house salad

tossed mixed greens, sliced cucumbers, roma tomato wedge & julienned carrots with a choice of dressing

#### caesar salad

romaine, toasted croutons, shredded parmesan, tossed in a caesar dressing with a parmesan tuile

#### classic spinach salad

fresh baby spinach, chopped eggs, black pepper bacon, cherry tomatoes, with a warm dijon bacon dressing

#### bibb lettuce salad

delicate bibb lettuce leaves, accented with toasted walnuts, sliced oranges, julienned jicama in a fresh baked crouton with honey poppy seed dressing



### dinner selections

#### chicken florentine

chicken breast filled with fontina cheese, spinach, toasted pine nuts, red wine demi glaze **23.00**

#### grilled chicken breasts

whole grain mustard demi glaze **21.00**

#### new york strip (14 oz.)

char grilled, red wine demi glaze **32.00**

#### horseradish salmon (8 oz.)

baked salmon topped with horseradish & herb bread crumbs, chardonnay lemon butter **27.00**

#### grilled filet mignon (8 oz.)

roasted shallot demi glaze **34.00**

#### chicken picatta

chardonnay & herb lemon butter **22.00**

#### slow roasted prime rib (12 oz.)

prime rib served with thickened au jus **27.00**



#### steak & shrimp

grilled 7 oz. filet mignon, wild mushroom demi glaze, and shrimp scampi **36.00**

### vegetable & potato selections (choice of one each)

traditional mashed potato, garlic mashed potato, oven roasted red skin potatoes, baked, sweet mashed, rice pilaf, buttered noodles & au gratin fresh vegetables, fresh green beans, broccoli, cauliflower, zucchini medley, honey glazed carrots, vegetable medley

*a 16% gratuity, a service charge of 3%, & applicable sales tax will be added to all food & beverage prices.*





## dinner menu

### dinner desserts

*(choice of one included with dinner entrée)*

#### chocolate seduction

a triple decadent chocolate cake with raspberry coulis

#### Eli's® cheesecake

fresh strawberries & strawberry sauce

#### tiramisu

sponge cake, coffee, marsala cream

#### valpo velvet® ice cream or sherbet

#### key lime pie

creamy lime custard & graham cracker crust

#### limon celló

three layers of genoese soaked in italian limon celló & layered with rich mascarpone



---

### dessert enhancements

#### dessert trio

chef's patisserie trio **7.00 per guest**

#### chocolate fountain

warm dark chocolate with strawberries, pretzels, marshmallows, pound cake, rice crispy treats & oreo cookies **6.00 per guest**

#### candy dish

an array of twizzlers, hershey bars, reese's peanut butter cups & snicker bars **15.00 per guest**



*16% gratuity, a service charge of 3%, & applicable sales tax will be added to all food & beverage prices.*







## dinner menu

### dinner buffets

*minimum guarantee of 20 guests*

#### blue chip dinner buffet

field greens with assorted dressings  
herb roasted chicken  
sliced roast beef  
parmesan crusted tilapia  
garlic mashed potatoes  
seasonal fresh vegetable  
assorted Eli's® cheesecakes

**26.00 per guest**



#### taste of italy

caesar salad  
antipasto pasta tray  
chicken marsala  
italian sausage & peppers  
5-color tortellini stuffed with cheese  
penne with marinara  
italian meatballs  
broccoli with garlic & olive oil  
warm garlic breadsticks  
tiramisu, italian cannoli & italian cookies

**28.00 per guest**



#### stardust buffet

mesclun salad with assorted dressings  
grilled vegetables  
shrimp pasta salad  
carved prime rib au jus  
herb rubbed frenched chicken breast  
char grilled salmon, lemon beurre blanc  
asparagus  
oven roasted fingerling potatoes  
assorted mini desserts

**36.00 per guest**

#### beverages

tea and coffee service included in dinner price  
assorted pepsi® products & aquafina® water additional 2.50 each



*a 16% gratuity, a service charge of 3%, & applicable sales tax will be added to all food & beverage prices.*





## dinner menu

*all dinner selections are priced per guest and served with freshly baked breads & butter*

### dinner / reception enhancements

*a chef attendant fee of \$75 will apply for each selection*

#### mashed potato martini bar - chef attended

a trio of potatoes to include candied sweet potatoes, yukon gold potatoes, & purple peruvian cabernet potatoes, assorted toppings included: sugar pecans, toasted coconut, brown sugar, shredded cheese, scallions, bacon, whipped butter, & sour cream

**6.00 per guest**

#### pasta station - chef attended

a sampling of freshly made pasta dishes from our chefs to include your choice of two selections from: linguini marinara, italian sausage, broccoli flowerets, rigatoni alfredo, grilled chicken, grilled peppers, fettuccini basil pesto, jumbo prawns, penne bolognese, roasted garlic, steamed asparagus served with warm garlic bread sticks

**8.00 per guest**

#### ravioli bar

mushroom with pesto cream cheese with garlic alfredo, beef with pomodoro sauce, breadsticks, parmesan cheese & crushed red pepper

**7.00 per guest**

*a minimum of \$20.00 per guest is required for added enhancement station.*



#### carving stations

*all items are carved by chef attendants*

*a carver fee of \$75.00 will apply for each selection*

#### salmon en crouete florentine

with vegetable ratatouille

**100.00 (serves 15)**

#### slow roast turkey breast

with sage gravy & cranberry sauce

**150.00 (serves 20)**

#### steamship glazed ham

with pomeray mustard & silver dollar rolls

**200.00 (serves 40)**

#### char grilled beef tenderloin

with horseradish sauce, roasted shallot demi & silver dollar rolls

**250.00 (serves 20)**

#### roasted prime rib

with horseradish sauce, thyme infused au jus & silver dollar rolls

**250.00 (serves 30)**

*a 16% gratuity, a service charge of 3%, & applicable sales tax will be added to all food & beverage prices.*







## cocktail reception

### selection of cold hors d'oeuvres

*all items are based on 20 pieces per order*

tomato bruschetta with parmesan cheese crostini **40.00**

fresh seasonal melon & imported prosciutto **55.00**

herbed profiterole with camembert & brie **30.00**

shrimp cocktail **65.00**

grilled andouille sausage with jumbo shrimp on mini corn muffin **70.00**

smoked salmon on crispy potato pancake **60.00**

grilled beef tenderloin on garlic crouton with fresh asparagus **65.00**

mediterranean salad on bamboo stick **55.00**

artichoke heart filled with crab salad **65.00**

mini lobster thermidore **60.00**

rotisserie chicken canape on walnut current toast **45.00**



---

### selection of hot hors d'oeuvres

*all items are based on 20 pieces per order*

miniature beef wellingtons with cabernet demi **65.00**

chicken & shrimp pot stickers with ponzu sauce **60.00**

coconut shrimp with ginger marmalade **60.00**

bacon wrapped scallops **60.00**

spring rolls with asian dipping sauces **60.00**

jumbo lump crab cakes with cocktail & remoulade sauces **65.00**

meatballs: choice of barbeque or swedish **35.00**

chicken wings: choice of buffalo or barbeque **40.00**

mushroom filled with crabmeat stuffing **60.00**

mini deep dish sheppard's pie **45.00**

lollipop lamb chops with minted yogurt dip **65.00**

mushroom profiter **50.00**

chicken wellington en croute **60.00**

southwest salmon skewer **60.00**

beef tenderloin & caramelized red onion marmalade tart **65.00**

assorted flat bread pizza **40.00**

manhattan mini-reuben **60.00**



*a 16% gratuity, a service charge of 3%, & applicable sales tax will be added to all food & beverage prices.*





## cocktail reception

### specialty displays

(serves 20)

#### smoked salmon

smoked salmon, red onion, capers, cream cheese, chopped eggs on mini pumpernickel squares

**100.00**

#### italian antipasto

prosciutto, salami, cappicola & baby mozzarella, imported olives, grilled portabella mushrooms, artichokes, roasted red peppers, zucchini, yellow squash served with artesian breads

**95.00**

#### international & domestic cheese display

imported & domestic cheeses with assorted crackers

**85.00**

#### display of seasonal fresh fruit

**75.00**

#### cold roasted tenderloin of beef

slow roasted chilled tenderloin of beef, horseradish sauce, pomey mustard, served with silver dollar rolls

**250.00**

#### char grilled vegetables served with pita chips, hummus & roasted red pepper pesto

**80.00**

#### baked brie

baked brie wrapped in puff pastry served with raspberries & french bread

**45.00**

#### garden fresh crudité's

fresh seasonal vegetables, ranch dressing & onion dip

**60.00**

*a 16% gratuity, a service charge of 3%, & applicable sales tax will be added to all food & beverage prices.*





## breaks & refreshments

### beverages

freshly brewed coffee & decaf **29.00 per gallon**

pepsi® products **2.50 each**

aquafina® water **2.50 each**

ocean spray® fruit juices **3.00 each**

sobe® mineral water **3.00 each**

---

### sweet & savory break

jumbo cookies

fudge brownies

mixed nuts & dried fruits

unlimited popcorn machine

assorted sodas & water

**13.00 per guest**

---

### chocolate delight

milk chocolate fountain

fresh jumbo strawberries

vanilla wafers

oreo cookies

rice krispie treats

pretzel sticks

marshmallows

creme puffs

individual pints of 2% & chocolate milk

**14.00 per guest**

---

### healthy break

kashi® bars

sobe® mineral water

power bar & energy bars

roasted red pepper hummus

grilled pita

grilled vegetables

assorted sodas & water

**15.00 per guest**

---

*a 16% gratuity, a service charge of 3%, & applicable sales tax will be added to all food & beverage prices.*







## breaks & refreshments

### take me out to the ballgame

assorted candy bars  
cracker jacks  
soft pretzels with mustard & cheese sauce  
unlimited popcorn machine  
roasted peanuts  
assorted sodas & water  
**13.00 per guest**

---



### nacho break

fresh tortilla chips  
assorted salsas - hot/mild  
nacho cheese  
jalapeños, tomatoes, sour cream & onions  
churros with hazelnut chocolate, cinnamon & anglaise raspberry coulis  
sauce  
assorted sodas & water  
**12.00 per guest**

*a 16% gratuity, a service charge of 3%, & applicable sales tax will be added to all food & beverage prices.*



## banquet bar

there will be a \$50 bartender fee if total bar sales do not exceed \$350.00

### cash bar

|                    | ruby | sapphire | emerald |
|--------------------|------|----------|---------|
| cocktails          | 4    | 5        | 6       |
| martinis/specialty | 5    | 6        | 7       |
| wine               | 4    | 5        | 6       |
| imported beer      | 4    | 4        | 4       |
| domestic beer      | 3    | 3        | 3       |
| pepsi products     | 2    | 2        | 2       |



### 4 hour open bar

|  | ruby | sapphire | emerald |
|--|------|----------|---------|
|  | 18   | 23       | 28      |

#### ruby

smirnoff, beefeater, José Cuervo White, Bacardi, Malibu, Dewers, Jack Daniels, Seagram's 7, Christian Brother's Brandy, Amaretto, Carolyn's Cream, Peach Schnapps, Cabernet, Chardonnay, White Zinfandel, Domestic & Imported Bottled Beer

#### sapphire

smirnoff, absolute, tangeray, José Cuervo Gold, Bacardi, Malibu, Captain Morgan, Johnny Walker Red, Dewar's, Jim Beam, Jack Daniels, Crown Royal, Christian Brother's Brandy, Hennessy VSOP, Kahlua, Amaretto, Bailey's Irish Cream, Drambuie, Grand Marnier, Peach Schnapps, Southern Comfort, Columbia Crest, Merlot, Cabernet, Chardonnay, White Zinfandel, Domestic & Imported Beer



#### emerald

absolut, grey goose, kettle one, belvedere, tangeray, Bombay Sapphire, José Cuervo 1800, Bacardi, Malibu, Meyers Rum, Johnny Walker Red, Johnny Walker Black, Dewar's, Jack Daniels, Jack Daniels Single Barrel, Crown Royal, Hennessy VS, Kahlua, Amaretto di Saronna, Bailey's Irish Cream, Frangelica, Sambuca, Peach Schnapps, Southern Comfort, Beringer White Zinfandel, Kendall Jackson Merlot, Chardonnay, Cabernet Sauvignon, Domestic & Imported Bottled Beer

*\*no shots will be served*

*a 16% gratuity, a service charge of 3%, & applicable sales tax will be added to all food & beverage prices.*







## banquet wine

### chardonnay

|   |    |
|---|----|
| copperidge (california)                     | 15 |
| columbia crest (washington)                 | 22 |
| kendall jackson (sonoma, napa, mendocino)   | 30 |
| frei brother's reserve (sonoma, california) | 24 |
| ferrari carano (sonoma, california)         | 44 |

### merlot

|                                   |    |
|-----------------------------------|----|
| columbia crest (washington)       | 22 |
| dancing bull (california)         | 18 |
| raymond r collection (california) | 25 |



### cabernet

|   |    |
|---|----|
| copperidge (california)                       | 15 |
| columbia crest (washington)                   | 22 |
| kendall jackson (sonoma, napa, mendocino)     | 32 |
| clos du bois (sonoma, california)             | 32 |
| ferrari carano (alexander valley, california) | 28 |

### other varietals

|  |    |
|--|----|
| rancho zabaco shv zinfandel (sonoma, california) | 24 |
| macmurray pinot noir (sonoma, california)        | 35 |
| mirassou pinot noir (central coast, california)  | 18 |
| caymus conundrum (napa, california)              | 38 |
| ecco domain pinot grigio (tre venezia, italy)    | 18 |
| beringer white zinfandel (california)            | 15 |



*a 16% gratuity, a service charge of 3%, & applicable sales tax will be added to all food & beverage prices.*

