



Banquet

MENU & PRICING

Welcome to IP,
where we take tremendous
pride in serving you. We have
made every effort to provide
you with a superior selection
of banquet accommodations.

Please keep in mind that the following menus are offered as a guideline and do not in any manner indicate the limit of our culinary expertise.

Our staff of highly qualified catering consultants will be happy to advise and suggest any arrangements in regards to the following:

- ▶ Menu
- ▶ Bar Set-Ups
- ▶ Table Decorations and Props
- ▶ Complete Theme and Decor for Themed Functions
- ▶ Audio - Visual Services

PRICES

All prices shown are subject to the customary service charge, market fluctuations and may be confirmed 90 days prior to your function. All prices subject to change.

GUARANTEE

IP Casino Resort Spa (the Resort) requests that you notify your Catering and Conference Services Manager with the exact number of guests attending the function at least seven (7) days prior to the function (not including weekends). Guarantees for Tuesday and Wednesday events must be confirmed on the proceeding Friday. If fewer than the guaranteed number of guests attend the function, the client is charged for the original guaranteed number. Guarantees for functions must be given to the convention services department seventy-two (72) business hours prior to the first function. If the guarantee is not received within the allocated time, an additional food service charge in the amount of 25% will be applied.

The number given will be considered your minimum guarantee and you will be charged for the number given even if fewer attend the function. The Resort will be prepared to set your room by no more than 3% above your initial guaranteed number. Should you use the 3% overage you will be charged for the amount served. If your guaranteed number is not received in writing by the 72 business hour period, prior to the event, your guarantee will automatically be your expectant number indicated on your Banquet Event Order(s). Food additions submitted within the 72 business hours of the event will be subject to 25% additional food surcharge.

Function rooms are assigned by the resort according to the guaranteed minimum number of people anticipated. Extensive meeting room setup changes requested on-site that differ from the details listed on the confirmation banquet event orders may incur a reset fee. The Resort will provide standard setups for the meeting /banquet rooms. The group may be financially responsible for the rental charges of additional equipment required for extraordinary setups. The Resort reserves the right to change meeting/banquet rooms at any point should the number of attendees decrease, increase, or when the Resort deems it necessary. Resetting of meeting rooms from previously agreed upon setups on your banquet event order(s) may result in a resetting fee. Room rental fees may be applicable. The Resort reserves the right to assign another room for a function in the event that the room originally designated for such function shall become unavailable or inappropriate. The Resort reserves the right to make the final decision regarding outdoor functions. The decision to move a function to an indoor location will be made no less than four (4) hours prior to the event.

FOOD AND BEVERAGE

In accordance with Mississippi liquor laws, IP Casino Resort Spa does not allow any food or beverages to be brought into the IP property or taken out of any of our food outlets or banquet facilities by patrons or their guests. The Resort reserves the right to remove any food or beverage that is brought into the meeting/banquet rooms in violation of this policy and service charges may apply.

FOOD AND BEVERAGE (CONTINUED)

The current banquet prices are indicated on the enclosed menus. All food and beverage must be supplied by IP Casino Resort Spa. The Resort is the only authorized licensee to sell and serve food, liquor, beer and wine on the premises. This includes hospitality suites and food amenity deliveries. All food and beverage prices are guaranteed ninety (90) days prior to the date of the function.

Menu service to less than the specified minimum guarantee of guests for breakfast, lunch, dinner or reception is subject to a minimum taxable surcharge. Menu service is available for maximum time specified on each menu. The Resort will assess a taxable service charge for each additional half hour.

SIGNS/DISPLAYS

There is an electronic display program throughout the Resort and in front of each meeting room noting your meeting name. Should your group provide their own signage, it must be approved by the IP advertising department at least 21 days prior to function. Signs must be displayed on easels, and the locations must be pre-approved.

The Resort reserves the right to approve staging, props, and décor. It must compliment the design, integrity, and color palette of the meeting rooms. Signs, banners or posters are not to be taped, stapled, nailed or affixed in any other manner to the walls or columns in the meeting rooms and foyer areas, nor should they obstruct permanent Resort signage from view.

AUDIO/VISUAL

The Resort's on-site Audio Visual Department features state-of-the-art equipment and trained technicians. It is the policy of IP Casino Resort Spa that all audio visual requirements are made through your Convention Services Department. Outside audio visual equipment is not permitted. If your group decides to use an outside vendor or bring in your own equipment, you will be subject to a service charge and/or electrical fees. It will not be permitted to be connected to the Resort's equipment.

OUTDOOR FUNCTIONS

A fee of \$5 per person will be applied to all outdoor functions. A fee of \$1,000 will be applied to all outdoor functions of less than 125 guests. All catered food & beverage will be served using non-breakable plates and glassware. Plated meal functions cannot be held outdoors. Event will be set up using the existing pool furniture; if special seating is requested, a service charge may apply. The Resort will decide at least 5 hours prior to the event if the function will be held outside or should move indoors. In any case, the Resort reserves the right to make the final decision if weather conditions are an issue.

SMOKING

The Resort's meeting rooms and foyer areas are a smoke-free environment. Smoking is permitted in designated casino areas.

SECURITY

IP Casino Resort Spa shall not assume responsibility for damage or loss of any merchandise or articles left in the Resort prior to or following the banquet or meeting. Security is available to guard exhibits, merchandise and/or articles that are set up for display prior to and after the planned event at a designated charge per hour or per security guard.

TAXES AND SERVICE CHARGES

IP Casino Resort Spa will add 20% service charge and 7% sales tax on food and beverage in addition to the prices stated in this guide.

MISCELLANEOUS

Pins, tacks or tape may not be attached to any walls in banquet rooms or any other public area. Any signs, decorations or other items displayed must be of professional quality and have prior approval from the Convention Services Manager. Each room has different capabilities and features. The Resort reserves the right to reassign the room should any change in attendance or type of function occur prior to the time of your function.

The Resort may assign suitable charges for the following:

- ▶ Extraordinary Room Set-Ups
- ▶ Resetting of Rooms
- ▶ Additional Power Requirements
- ▶ Centerpieces (when available)

RENTAL FEES

- | | |
|-------------------------------|---------------------|
| ▶ Dance Floor 6'X8' – 20'X20' | Quoted Upon Request |
| ▶ Staging | Quoted Upon Request |
| ▶ Podium | \$20.00 per day |
| ▶ Centerpieces | Quoted Upon Request |
| ▶ Portable Bars | \$75.00 |
| ▶ Extension Cords | \$20.00 |
| ▶ Champagne Fountain | \$25.00 |

CONVENTION INFORMATION AND PROCEDURES

Charges for incoming and outgoing single packages:

- | | |
|--------------------------------|---------------------|
| ▶ FedEx, UPS and other Letters | \$ 2.50 per package |
| ▶ 0 to 25 pounds | \$ 5.00 per package |

Charges for incoming and outgoing bulk shipments and exhibitor drayage requirements:

- | | |
|--------------------------------|---------------------|
| ▶ FedEx, UPS and other Letters | \$ 2.50 per package |
| ▶ 0 to 25 pounds | \$ 5.00 per package |
| ▶ 26 to 50 pounds | \$10.00 per package |
| ▶ 51 to 75 pounds | \$15.00 per package |
| ▶ 76 to 100 pounds | \$35.00 per package |

GENERAL CATERING

Shipping and mailing to and from the casino:

If applicable, must be arranged by client. The Resort charges a package handling fee of \$5.00 per box. Client must schedule deliveries to arrive at the Resort at least (7) days, but not more than (10) days prior to client's arrival.

The charge for the Resort to deliver boxes to your exhibitors meeting room/sleeping room will be posted to your group's master account. It is the responsibility of the group to collect this fee from the exhibitor making the presentations to your attendees.

The charge for the Resort to move or deliver boxes to your clients' meeting room or sleeping room will be posted to your group's master account. It is the responsibility of the group to collect this fee from the exhibitor making a presentation to your attendees.

GENERAL CATERING (CONTINUED)

Return labels and/or call tags must be provided by client:

Client must arrange and pay for return shipping and must repack/seal/tape and properly label each item in a manner acceptable to the shipping company. No shipping/mailling charges can be paid by the Resort. The Resort will not accept the responsibility of repacking/sealing or labeling packages.

Deliveries:

Deliveries will be made to client’s meeting room the day of the event unless previous arrangements have been made with the IP Convention Services Manager or Sales Manager. Client must call the Convention Services Manager or Sales Manager Representative for the group to arrange a delivery time and client must sign for each item.

Please label each item as shown below:

GUEST NAME:	ARRIVAL DATE:
GROUP NAME:	
CONVENTION DATES:	
C/O IP CASINO RESORT SPA	
850 BAYVIEW AVENUE	
BILOXI, MS 39530	

Telephone messages:

The Resort is not able to deliver telephone messages to meeting rooms. Messages are taken by the Resort’s PBX department for guests staying here. If the guest is staying at another property, please refer the call to their hotel. If you need messages delivered or require access to an outside telephone line we suggest to have a telephone line installed in your meeting room for \$75.00 (plus tax per day) or \$100.00 (plus tax per day) for a speaker phone.

Faxing and/or copying:

Receiving and sending faxes can only be done at the Resort’s Front Desk. That FAX number is **(228) 432-3260**. Client will be referred to an outside source for large copying requests.

Incoming or outgoing faxing fees are as follows:

- ▶ Incoming: Domestic or International: \$ 1.00 per page
- ▶ Outgoing: Domestic \$ 5.00 1st page / \$1.00 each page thereafter
- ▶ Outgoing: International \$10.00 1st page / \$1.00 each page thereafter
- ▶ Copies: \$.15 each

Food and beverage:

No food or beverages will be sold on a “consumption basis” except in the case of full “Hosted Bar” set-ups where minimums do apply.

Catering and convention approvals and/or changes:

All Banquet Event Orders or “BEO’s” must be reviewed for accuracy. If there are no changes or corrections to be made, the BEO(s) must be signed and dated and returned to the Catering Department.

SPACE AND SERVICES ARE NOT GUARANTEED AND ANY REQUESTED CHANGES CANNOT BE IMPLEMENTED UNTIL A SIGNED CONTRACT AND DEPOSIT HAVE BEEN RECEIVED.

Payments:

We accept the following forms of payments:

- ▶ Visa
- ▶ MasterCard
- ▶ Discover
- ▶ American Express
- ▶ Diners Club
- ▶ Money Order
- ▶ Cashier's Check
- ▶ Personal Check
- ▶ Company Check
- ▶ Cash

Personal and company checks are accepted if received fourteen (14) days prior to the group's arrival. If received after this date, a credit card will be required to guarantee the check until clearance.

Credit cards are accepted with the following requirements:

- ▶ A completed, signed and dated credit card authorization form
 - ▶ Must allow the Resort to authorize a certain amount against the card for a guarantee
- OR ▶ Allow the Resort to charge a set amount prior to your arrival for anticipated charges

IF THE INFORMATION NEEDED FOR CREDIT CARD PROCESSING CANNOT BE SUPPLIED, ALTERNATE TENDER WILL BE REQUIRED.

I have read and accept the guidelines as listed above:

By: _____ Date: _____



Refreshments

BEVERAGES

- | | | | |
|--|--------------------|-------------------------------------|--------------------|
| ▶ Freshly Brewed Coffee (Reg or Decaf) | \$40.00 per gallon | ▶ Individual Milk or Chocolate Milk | \$ 3.00 each |
| ▶ Freshly Squeezed Lemonade | \$30.00 per gallon | ▶ IP Logo Bottled Water | \$ 3.00 each |
| ▶ Fresh Watermelon Juice | \$35.00 per gallon | ▶ Red Bull | \$ 5.00 each |
| ▶ Freshly Brewed Iced Tea | \$40.00 per gallon | ▶ Soft Drinks | \$ 3.00 each |
| ▶ Fruit Punch | \$30.00 per gallon | ▶ Coke Products upon Request | \$ 3.25 each |
| ▶ Individual Assorted Juices | \$ 3.75 each | ▶ Freshly Squeezed Orange Juice | \$40.00 per gallon |

FROM THE BAKERY

- | | | | |
|----------------------------|-------------------|-------------------------|-------------------|
| ▶ Assorted Danish Pastries | \$26.00 per dozen | ▶ Doughnuts | \$26.00 per dozen |
| ▶ Assorted Muffins | \$26.00 per dozen | ▶ Fresh Baked Cookies | \$26.00 per dozen |
| ▶ Assorted Fruit Breads | \$26.00 per dozen | ▶ Brownies | \$26.00 per dozen |
| ▶ Cinnamon Rolls | \$26.00 per dozen | ▶ Bagels & Cream Cheese | \$26.00 per dozen |
| ▶ Croissants & Butters | \$26.00 per dozen | | |

AND MORE...

- | | | | |
|------------------------------------|--------------------|--|--------------------|
| ▶ Whole Fresh Piece of Fruit | \$ 2.25 per piece | ▶ King Size Candy Bars | \$4.00 each |
| ▶ Granola Bars | \$ 2.25 each | ▶ Individual Bag Potato Chips & Pretzels | \$ 3.00 each |
| ▶ Fruit Yogurt | \$ 3.00 each | ▶ Soft Pretzels with Mustard | \$ 4.00 each |
| ▶ Seasonal Sliced Fresh Fruit Tray | \$ 3.25 per person | ▶ Tortilla Chips & Salsa | \$ 4.00 per person |
| ▶ Domestic & Imported Cheese Tray | \$ 4.00 per person | ▶ Mixed Nuts | \$ 4.00 per person |
| ▶ Ice Cream Bars | \$ 3.50 each | ▶ Popped Popcorn with Butter | \$ 4.00 per person |
| ▶ Chocolate Dipped Strawberries | \$36.00 per dozen | | |



Continental Breakfast Selections

Continental breakfast prices are based on a minimum of 20 guests and are served for two hours. Should your minimum guest guarantee fall below this amount, additional service fees will apply.

CONTINENTAL BREAKFAST

Assorted Breakfast Baked Goods to Include:

- ▶ House-baked Cinnamon Rolls
- ▶ Assorted Doughnuts
- ▶ Fruit Danish, Variety of Muffins
- ▶ Sliced Fruit Breads
- ▶ Assorted Fruit Juices
- ▶ Fruit Preserves & Butter
- ▶ Coffee, Decaf, Tea, Milk, Water

\$16 per person

DELUXE CONTINENTAL BREAKFAST

Assorted Breakfast Baked Goods to Include:

- ▶ Assorted Fruit Juices
- ▶ Sliced Seasonal Fresh Fruit
- ▶ Assorted Cereals
- ▶ Cinnamon Rolls, Doughnuts, Danish, Muffins
- ▶ Fruit Preserves & Butter
- ▶ Coffee, Decaf, Tea, Milk, Water

\$18 per person

FRESH AND NATURAL

Assorted Breakfast Baked Goods to Include:

- ▶ Assorted Fruit Juices
- ▶ Seasonal Harvest Fresh Fruits
- ▶ Fruit Yogurt with Granola Topping
- ▶ Healthy Bran & Fruit Muffins
- ▶ Multi-grain Fruit Bread
- ▶ Fruit Preserves
- ▶ Coffee, Decaf, Tea, Milk, Water

\$16 per person

EUROPEAN

Assorted Breakfast Baked Goods to Include:

- ▶ Sliced fresh seasonal fruit and berries
- ▶ Assorted miniature scones, Danishes and croissants
- ▶ Miniature quiche Lorraine with Mornay Sauce
- ▶ Selection of sliced Charcuterie, cheeses, and petite breads
- ▶ Fresh fruit and yogurt parfait station with toasted granola
- ▶ Whipped butter, marmalades, and assorted jams
- ▶ Selection of juices and bottled water

\$19 per person



Breakfast Buffets

Breakfast buffet prices are based on a minimum of 20 guests and are served for two hours. Should your minimum guest guarantee fall below this amount, additional service fees will apply. All breakfast buffets include coffee, decaffeinated coffee, tea, juice and milk.

GOOD MORNING

- ▶ Fluffy Scrambled Eggs
- ▶ Crisp Bacon Strips, Country Sausage or Ham Steak
- ▶ Breakfast Potatoes or Southern Grits
- ▶ Basket of Bakeries

\$15 per person

BILOXI

- ▶ Assorted Chilled Fruit Juices
- ▶ Sliced Fresh Fruit Display
- ▶ Brioche French Toast with Syrup & Whipped Butter
- ▶ Sausage Patties, Sliced Ham Steaks
- ▶ Fluffy Scrambled Eggs
- ▶ Country Breakfast Potatoes & Grits
- ▶ Assorted Breakfast Danishes
- ▶ Gravy, Biscuits & Fruit Bread

\$19 per person

OCEAN SPRINGS

- ▶ Assorted Chilled Fruit Juices
- ▶ Sliced Fresh Fruit Display
- ▶ Assorted Cold Cereals, Granola & Fruit Yogurt
- ▶ Fluffy Scrambled Eggs, Breakfast Potatoes & Grits

- ▶ Sausage Links, Crisp Smokehouse Bacon, Grilled Ham Steaks
- ▶ Buttermilk Biscuits & Southern Gravy
- ▶ Freshly Baked Sweet Rolls

\$20 per person

BAY ST. LOUIS

- ▶ Assorted Chilled Fruit Juices
- ▶ Sliced Fresh Fruit Display
- ▶ Vanilla scented Crème
- ▶ Oatmeal with Pecans & Brown Sugar
- ▶ Fruit Smoothies with Strawberry & Banana Yogurt
- ▶ Turkey Sausage Links & Grilled Ham Steaks
- ▶ Whole Wheat Pancakes with Simmered Apples
- ▶ Fluffy Scrambled Eggs with Fresh Herbs

\$22 per person

HEALTHY START

- ▶ Sliced Fresh Fruit Display
- ▶ Freshly Squeezed Juices (Orange, Grapefruit, Carrot)
- ▶ Bran Muffins
- ▶ Yogurt & Granola Parfaits
- ▶ Oatmeal & Raisins

- ▶ Cholesterol-free Egg Beaters with Vegetables
- ▶ Turkey Sausage
- ▶ Tomatoes Provencal
- ▶ Multigrain Pancakes with Light Syrup

\$23 per person

SINGING RIVER

- ▶ Assorted Chilled Fruit Juices
- ▶ Sliced Fresh Fruit Display
- ▶ Atlantic Smoked Salmon Display
- ▶ Fluffy Scrambled Eggs
- ▶ Classic Eggs Benedict
- ▶ Cajun Style Smoked Sausage
- ▶ Hickory Ham Steaks
- ▶ Home Fried Potatoes
- ▶ Cheesy Southern Grits
- ▶ Brioche French Toast with Berry Compote
- ▶ Coffee Cake, Muffins & Fruit Danish

\$25 per person



Breakfast Entrées

Breakfast prices are based on a minimum of 25 guests and are served for two hours. Should your minimum guest guarantee fall below this amount, additional service fees will apply. All breakfast entrées include coffee, decaffeinated coffee, tea, milk and juice.

QUICK START

- ▶ Brioche French Toast
- ▶ Choice of Bacon or Sausage
- ▶ Maple Syrup
- ▶ Whipped Butter

\$12 per person

CHEESE BLINTZES

- ▶ Triple Berry Compote
- ▶ Rasher of Crisp Smokehouse Bacon
- ▶ Breakfast Potatoes
- ▶ Basket of Assorted Bakeries

\$13 per person

HEART HEALTHY

- ▶ Scrambled Egg Beaters
- ▶ Steamed Broccoli
- ▶ Broiled Tomato
- ▶ Chicken Sausage

\$17 per person

THE DELMONICO

- ▶ Eggs Benedict – Two Poached Eggs
- ▶ Canadian Bacon on English Muffins crowned with Hollandaise Sauce
- ▶ Breakfast Potatoes or Grits
- ▶ Basket of Assorted Bakeries

\$19 per person

CRAB CAKE BENEDICT

- ▶ Poached Eggs atop Crab Cakes
- ▶ Grilled Croissant
- ▶ Spiced Alfredo
- ▶ Breakfast Potatoes
- ▶ Basket of Assorted Bakeries

\$24 per person

STEAKS AND EGGS

- ▶ Broiled N.Y. Strip
- ▶ Scrambled Eggs
- ▶ Breakfast Potatoes
- ▶ Basket of Assorted Bakeries

\$26 per person



Breakfast Enhancements

In addition to breakfast buffets or brunch

CROISSANTS

- ▶ Sausage, Egg, Cheese \$46.00 per dozen
- ▶ Bacon, Egg, Cheese \$46.00 per dozen
- ▶ Ham, Egg, Cheese \$46.00 per dozen

BISCUITS

- ▶ Sausage \$32.00 per dozen
- ▶ Sausage, Egg, Cheese \$44.00 per dozen
- ▶ Bacon, Egg, Cheese \$44.00 per dozen
- ▶ Ham, Egg, Cheese \$44.00 per dozen

PANCAKE OR BRIOCHE STATION**

Choice of Cinnamon Apples, Honey Strawberries or Blueberries with Powdered Sugar, Whipped Butter and Warm Syrup

\$8 per person

OMELET STATION**

Prepared to Order Omelets with Ham, Smoked Salmon, Mushrooms, Tomatoes, Onions, Peppers and Cheese

\$11 per person

OAK SMOKED SALMON DISPLAY

Toasted Bagels, Multigrain Breads, Cream Cheese & Caper Relish

\$13 per person

****Attendant Required**

\$50 for attendant per 50 guests

\$100 for attendant per 100 guests

BREAK TO YOUR HEALTH

Attendants are ready to prepare your guests an ultimate smoothie, using all natural concoctions. You pick the ingredients:

- ▶ Fresh Fruit
- ▶ Wheat Germ
- ▶ Fresh Yogurt
- ▶ Ice Cream
- ▶ Ice Cold Milk
- ▶ Fresh Juices
- ▶ Whole Fruit
- ▶ Assorted Granola Bars
- ▶ Trail Mix
- ▶ Bran Muffins
- ▶ Assorted Power Bars
- ▶ Coffee, Decaf

\$12 per person

INFUSION COFFEE BREAK

with flavorings and toppings

- ▶ Biscotti & Assorted Cookies
- ▶ Chocolate Covered Espresso Beans
- ▶ Mini Pastries & Doughnuts
- ▶ Candied Orange Slices
- ▶ Coffee Syrups to include: Hazelnut, Caramel, Vanilla, Irish Cream, Toffee Nut, French Vanilla
- ▶ Shaved Chocolate
- ▶ Sugared Swizzle Sticks
- ▶ Whipped Cream
- ▶ Fresh Juices
- ▶ Fresh Milk

\$12 per person



Brunch Selections

Brunch prices are based on a minimum of 50 guests and are served for three hours. Should your minimum guest guarantee fall below this amount, additional service fees will apply. All brunch selections include coffee, tea, milk and water.

GULF COAST BRUNCH

- ▶ Assorted Chilled Fruit Juices
- ▶ Fresh Fruit & Imported and Domestic Cheese Display
- ▶ Fluffy Scrambled Eggs
- ▶ Classic Eggs Benedict
- ▶ Cheese Blintzes with Fresh Fruit Compote
- ▶ Crisp Smokehouse Bacon
- ▶ Seasonal Vegetable du Chef
- ▶ Lyonnaise Potatoes & Grits
- ▶ Assorted Breakfast Bakeries with Butter & Preserves

Choice of one:

- ▶ Sliced Roast Beef with Wild Mushroom Sauce
- ▶ Grilled Chicken Breast ala Puttanesca
- ▶ Seafood Ettouffe with Steamed Rice

\$30 per person

TEXAS STYLE BRUNCH

- ▶ Selection of Chilled Juices
- ▶ Fruit Display to include Texas Grapefruit
- ▶ Huevos Rancheros with Black Bean Relish
- ▶ Scrambled Eggs with Scallion & Pico de Gallo
- ▶ Grilled Smoked Sausage, Thick Sliced Canadian Bacon
- ▶ Chicken Fried Steak with Country Gravy
- ▶ Grilled Pork Chops with Peppers & Onions
- ▶ Chicken & Caramelized Onion Quesadillas
- ▶ Cottage Fried Potatoes, Creamy Ranch Pinto Beans
- ▶ Buttermilk Pancakes with Apple Butter
- ▶ Fresh Corn Tortillas & Sweet Cornbread Muffins
- ▶ Assorted Cowboy Sized Danishes & Muffins

\$35 per person

ITALIAN FARE BRUNCH

- ▶ Assorted Chilled Fruit Juices
- ▶ Imported & Domestic Cheese Display
- ▶ Mozzarella, Tomato & Basil Salad
- ▶ Antipasto Display - Italian Meat & Marinated Vegetables
- ▶ Scottish Smoked Salmon Display
- ▶ Chicken Breast Saltimbocca
- ▶ Carved Prime Rib of Beef with Horseradish Cream
- ▶ Seafood Primavera on Penne Pasta
- ▶ Chef's Choice Vegetable
- ▶ Red Bliss Breakfast Potatoes
- ▶ Smokehouse Bacon, Country Sausage Links & Grilled Ham Steak
- ▶ Apple Pancakes & Brioche French Toast
- ▶ Chef's Pilaf Blend

\$38 per person

As an enhancement, you may add Bloody Marys, Champagne, Mimosas, Bellinis, Screw Drivers or Margaritas for an additional charge of \$8 per person.



Themed A.M. Breaks

Themed break prices are based on a minimum of 25 guests and are attended for thirty minutes. Should your minimum guest guarantee fall below this amount, additional service fees will apply.

THE HEALTHY STARTER

- ▶ Fresh Sliced Seasonal Melons & Berries
- ▶ Low Fat Assorted Yogurts with Granola & Berry Compote
- ▶ Fresh Assortment of Whole Fresh Fruit
- ▶ Selection of Juices & Bottled Water

\$10 per person

POWER JUICE & SMOOTHIE BLENDS

- ▶ Create your own Vegetable & Fruit Juice Smoothie
- ▶ Selection of Fresh Seasonal Fruits, Berries & Vegetables
- ▶ Throw in a Shot of Red Bull or Protein Powder for an Eye Opening Jolt

\$12 per person

BAGEL MANIA

- ▶ Fresh Sliced Seasonal Fruit & Berries
- ▶ Assorted Bagels to include: Onion, Blueberry, Plain, Poppy Seed, Everything & Cinnamon Raisin
- ▶ Strawberry, Blueberry, Chive or Plain Cream Cheese
- ▶ Crisp Bagel Chips with Caramelized Onion Spread
- ▶ Served with Whipped Butter, Assorted Marmalade & Jams
- ▶ Selection of Juices & Bottled Water

\$10 per person

THE HANGOVER

- ▶ Bloody Marys, Screwdrivers & Lots of Bottled Water
- ▶ Fresh Fruit with Creamy Yogurt Dip
- ▶ Sausage Biscuits & Mini Cheeseburgers
- ▶ Skillet Fried Hash Browns
- ▶ Cinnamon Buns & Bear Claws

\$16 per person



Boxed Lunches

Boxed lunches require a minimum of 12 with a maximum of two choices.

\$18 each

- ▶ **DELI-HOAGIE** – Turkey & Swiss or Ham & Cheese with Lettuce & Tomato
- ▶ **ROAST BEEF SANDWICH** – Thinly Sliced Roast Beef, Smoked Provolone Cheese & Horseradish Mayo on a Po-Boy Roll
- ▶ **MUFFALETTA WEDGE** – Ham, Mortadella & Cappelletti with Olive Salad & Provolone on Muffaletta Bread
- ▶ **VEGETARIAN WRAP** – Flour Tortilla Filled with Grilled Vegetables & Boursin Cheese
- ▶ **ITALIAN HERO** – Ham, Salami & Soprasetta with Smoked Provolone Cheese Dressed with Lettuce & Tomato & Italian Vinegar & Oil
- ▶ **GRILLED CHICKEN CAESAR WRAP** – Grilled Chicken Breast Tossed with Croutons & Parmesan Cheese in a Flour Tortilla
- ▶ **SMOKED TURKEY WRAP** – Smoked Turkey with Lettuce, Tomato & Mustard in a Whole Wheat Tortilla
- ▶ **GRILLED CHICKEN BREAST** – Grilled Chicken on Rosemary Ciabatta Bread with Fontina Cheese & Roasted Tomatoes

Lunches include Condiments, Disposable Flatware, Chilled Soft Drinks or Water & Selection of Three Accompaniments:

- | | | |
|-----------------------------------|---------------------------------|-------------------------------|
| ▶ Sun Chips or Baked Potato Chips | ▶ Chef's Pasta Salad | ▶ Fruit Salad |
| ▶ Terra Chips-Vegetable Chips | ▶ Baked Potato Salad | ▶ Jumbo Chocolate Chip Cookie |
| ▶ Zapp's Potato Chips | ▶ Red Delicious Apple or Banana | ▶ Granola Bars |



Plated Luncheons

Plated lunch prices are based on a minimum of 40 guests. Should your minimum guest guarantee fall below this amount, additional service fees will apply. Includes selection of dessert, freshly baked rolls, coffee, tea and water.

BONELESS GRILLED BREAST OF CHICKEN

- ▶ Sautéed Wild Mushrooms and Shallots
- ▶ Lemon Butter Sauce
- ▶ Chef's Choice of Seasonal Vegetables
- ▶ Aromatic Rice Pilaf

\$17 per person

DOUBLE CUT PORK CHOP

- ▶ Apple Compote and Bourbon Gravy
- ▶ Walnut and Sage Stuffing
- ▶ Chef's Choice of Seasonal Vegetables

\$17 per person

SAUTÉED SNAPPER

- ▶ Topped with Gulf Shrimp
- ▶ Sun dried Tomato Burre Blanc
- ▶ Chef's Choice of Baby Vegetables
- ▶ Lemon Pepper Linguine

\$19 per person

ARTICHOKE PARMESAN CHICKEN BREAST

- ▶ Stuffed Breast of Chicken with Artichokes & Tomatoes
- ▶ Roasted Chicken jus lie
- ▶ Oven Roasted Herbed Potatoes
- ▶ Chef's Choice of Seasonal Vegetables

\$20 per person

BLACKENED CHICKEN BREAST

Over Fettuccine Alfredo

\$20 per person

SEAFOOD STUFFED GULF SHRIMP WRAPPED IN BACON

With Garlic Boursin Mashed Potatoes

\$23 per person

PARMESAN CHICKEN WITH ROASTED TOMATO SAUCE

- ▶ Creamy Parmesan Grilled Zucchini
- ▶ Orzo Pasta
- ▶ Chef's Choice of Seasonal Vegetables

\$23 per person

CRAB MEAT TOPPED CHICKEN BREAST

- ▶ With Remoulade Drizzle
- ▶ Red Potato, Roasted Pepper Hash
- ▶ Chef's Choice of Seasonal Vegetable

\$23 per person

SEAFOOD STUFFED FLOUNDER

With Sauce Mornay & Southern Rice Pilaf

\$23 per person



Plated Luncheons

Plated lunch prices are based on a minimum of 40 guests. Should your minimum guest guarantee fall below this amount, additional service fees will apply. Includes selection of dessert, freshly baked rolls, coffee, tea and water.

LUNCHEON CUT PRIME RIB, AU JUS (8oz)

- ▶ Twice Baked Cheddar Potatoes
- ▶ Fresh Jumbo Asparagus

\$24 per person

CARAMELIZED ONION FLANK STEAK

- ▶ Parmesan Potatoes
- ▶ Chef's Choice of Seasonal Vegetables

\$24 per person

CRAB CAKES

- ▶ With Yukon Mash & Lemon Sauce
- ▶ Chef's Choice of Seasonal Vegetables

\$25 per person

GRILLED SALMON WITH TERIYAKI GLAZE

- ▶ With Yukon Mash & Asian Slaw
- ▶ Chef's Choice of Seasonal Vegetables

\$25 per person

DESSERTS

- ▶ New York Style Cheesecake with Strawberries
- ▶ Carrot Cake
- ▶ Chocolate Cake with Chocolate Sauce
- ▶ Chocolate Mousse Cake
- ▶ Tiramisu
- ▶ Key Lime Pie
- ▶ Apple Strudel with Crème Anglaise
- ▶ Fruit Tart
- ▶ Flourless Chocolate Torte
- ▶ White Chocolate Bread Pudding

ADDITIONAL LUNCH ENHANCEMENTS

Salads

- ▶ Field Green Salad \$3.50 per person
Tomatoes, Cucumbers, Baby Corn, Shredded Carrots
- ▶ Caesar Salad \$3.75 per person
Crisp Romaine Lettuce Creamy Caesar Dressing
- ▶ Spinach Salad \$5.00 per person
Spinach Leaves, Tomatoes, Mandarin Orange Sections,
Sweet Red Onion Vinaigrette
- ▶ Tomato Mozzarella \$5.00 per person
Fresh Tomato Slices, Fresh Mozzarella & Basil Dressing

Soups

- ▶ Minestrone \$4.00 per person
- ▶ Tomato Basil Bisque \$4.00 per person
- ▶ Seafood Gumbo \$5.00 per person
- ▶ Fish Chowder \$5.00 per person
- ▶ Caramelized Onion \$4.00 per person
- ▶ Black Bean \$4.00 per person



Chilled Lunches - Plated

Plated chilled lunch prices are based on a minimum of 12 guests and are served for one hour. Should your minimum guest guarantee fall below this amount, additional service fees will apply. All plated chilled lunches include dessert selection, coffee, decaffeinated coffee, tea and water.

CITRUS CAESAR SALAD

With Grilled or Blackened Chicken, Salmon or Shrimp, over Bed of Lettuce with Citrus Caesar Dressing

\$16 per person

CHEF'S SALAD

Julienne of Ham & Thinly Sliced Turkey, Cheddar & Swiss Cheese, Chopped Egg, Bacon, Tomato, on a Bed of Crisp Lettuce with Choice of Dressing

\$16 per person

DELI SANDWICH PLATE

Sliced Roast Beef, Honey Cured Ham or Roasted Turkey Breast, Traditional Potato Salad, Swiss or American Cheese with Tomato Slice, Lettuce, Pickle, served on Fresh Baked Bread; Garnished with Fresh Seasonal Fruit, Mayo & Mustard on the side

\$17 per person

CLUB WRAP

Shaved Turkey & Swiss, Bacon, Lettuce, Tomato & Mayo served with Fresh Fruit Garnish and Chips

\$17 per person

ASIAN CHICKEN SALAD

Breast of Chicken, Julienne Red & Green Peppers, Snow Peas, Carrots, Cabbage, Water Chestnuts, Asian Soba Noodles, Ginger Vinaigrette

\$17 per person

HEALTHY TURKEY WRAP

Shaved Turkey, Crisp Lettuce, Ripe Tomato, non-fat Ranch Dressing in a Whole Wheat Tortilla, served with Fruit Garnish

\$17 per person

STEAK SALAD

Flank Steak Grilled to Perfection; Chopped Romaine, Roma Tomatoes, Asparagus, Fresh Mozzarella & Peppercorn Dressing

\$18 per person

DESSERT SELECTIONS

- ▶ New York Style Cheesecake with Strawberries
- ▶ Carrot Cake
- ▶ Chocolate Cake with Chocolate Sauce
- ▶ Chocolate Mousse Cake
- ▶ Tiramisu
- ▶ Key Lime Pie
- ▶ Apple Strudel with Crème Anglaise
- ▶ Fruit Tart
- ▶ Flourless Chocolate Torte
- ▶ White Chocolate Bread Pudding



Luncheon Buffets

Luncheon prices are based on a minimum of 40 guests and are served for two hours. Should your minimum guest guarantee fall below this amount, additional service fees will apply. All luncheon buffets include coffee, decaffeinated coffee, tea and water.

SOUTHERN DELI

- ▶ Vegetable & Cabbage Slaw
- ▶ Albacore Tuna Salad
- ▶ Baked Potato Salad
- ▶ Roast Beef, Turkey & Ham
- ▶ Swiss, Pepper Jack, Cheddar Cheeses
- ▶ Tomato, Purple Onion, Lettuce, Pickles, Olives & Peppers
- ▶ Mayonnaise & Dijon Mustard
- ▶ Sliced Breads & Rolls
- ▶ Pastry Selection of the Day

\$23 per person

CHINESE BUFFET

- ▶ Fresh Seasonal Fruits
- ▶ Glass Noodle Salad
- ▶ Crab Rangoons with Mae Ploy
- ▶ Crispy Vegetable Egg Rolls
- ▶ Sweet & Sour Pork
- ▶ Oriental Pepper Steak
- ▶ Kung Pao Chicken
- ▶ Rainbow Fried Rice
- ▶ Steamed White Rice
- ▶ Vegetable Lo Mein
- ▶ Chinese Vegetable Stir Fry
- ▶ Pineapple Cheese Cake, Almond Cake, Fortune Cookies

\$24 per person

SOUTHERN BUFFET

- ▶ Chicken & Sausage Gumbo
- ▶ Baked Potato Salad
- ▶ Vegetable & Cabbage Slaw
- ▶ Cucumber, Tomato, Onion Salad
- ▶ Spicy Boiled Shrimp on Ice
- ▶ Crispy Fried Chicken
- ▶ Sliced Roast Beef Au Jus
- ▶ Blackened Snapper with Crab Sauce
- ▶ Smashed Potatoes
- ▶ Baked Mac & Cheese
- ▶ Rolls, Biscuits, Butter
- ▶ Bread Pudding, Pecan Pie

\$26 per person

BILOXI BLUES

- ▶ Classic Macaroni Salad
- ▶ Marinated Cucumber & Tomatoes
- ▶ Green Pea Salad with Tasso Ham & Boiled Eggs
- ▶ Grilled Mahi with Andouille Sausage & Corn Hash
- ▶ Garlic Marinated Flank Steak
- ▶ Chicken Jambalaya
- ▶ Smashed Potatoes & Gravy
- ▶ Squash Casserole
- ▶ Assorted Cakes & Pies

\$29 per person

TASTE OF TUSCANY

- ▶ Caesar Salad with Garlic Croutons
- ▶ Antipasto Salad
- ▶ Four Cheese Lasagna
- ▶ Chicken Marsala
- ▶ Penne Shrimp Alfredo
- ▶ Grilled Asparagus & Roasted Peppers
- ▶ Fried Ravioli with Pomodoro Sauce
- ▶ Breadsticks with Marinara
- ▶ Tiramisu, Cheesecake & Cannolis

\$30 per person



Luncheon Buffets

Luncheon prices are based on a minimum of 40 guests and are served for two hours. Should your minimum guest guarantee fall below this amount, additional service fees will apply. All luncheon buffets include freshly baked rolls, coffee, decaffeinated coffee, tea and water.

BEACH BUFFET

- ▶ Mixed Greens, Tomato, Cucumber Egg, Mushrooms, Artichokes, Raisins Sunflower Seeds, with Choice of Two Dressings
- ▶ Grilled Chicken Salad
- ▶ Honey Mint Fruit Salad
- ▶ Lemon Basil Couscous
- ▶ Grilled Vegetable Pizzas
- ▶ Seared Tuna Steaks
- ▶ Spicy Garlic Shrimp & Asian Noodles
- ▶ Fresh Fruit Display
- ▶ Assorted Flat Breads
- ▶ Sorbet & Assorted Cakes

\$31 per person

WEST COAST BUFFET

- ▶ Chef's Soup Du Jour
- ▶ Spinach Salad with Mushrooms, Tomatoes, Eggs & Bacon Dressing
- ▶ Orzo Pasta Salad, Grilled Vegetables & Basil Vinaigrette
- ▶ Pan Seared Chicken, Artichoke Hearts & Tomatoes
- ▶ Grilled Pacific Salmon, Basil, Capers, Cilantro Butter Sauce
- ▶ Roasted Fingerling Potatoes & Onions
- ▶ Buttered Haricot Verts & Young Carrots
- ▶ California Dessert Assortment

\$32 per person

SINGING RIVER

- ▶ Tossed Green Salad, Tomato, Cucumber, Baby Corn
- ▶ Black-Eyed Peas, Marinated & Chilled
- ▶ Georgia Peaches with Cinnamon Sugar Glaze
- ▶ Southern-style Potato Salad
- ▶ Blackened Chicken with Crawfish Sauce
- ▶ Red Snapper with Almonds, Mushrooms, Garlic Butter
- ▶ Carved Top Round of Beef
- ▶ Scalloped Potatoes
- ▶ Seasoned Collard Greens & Corn Muffins
- ▶ Apple Pie, Red Velvet Cake & Ice Cream

\$34 per person

EAST COAST BUFFET

- ▶ Chef's Soup Du Jour
- ▶ Crisp Salad Greens with Tomatoes, Carrots, Corn & Vidalia Onion Dressing
- ▶ Grilled Squash & Zucchini, Cheese Tortellini & Balsamic Dressing
- ▶ Sugar Cane Georgia Peaches
- ▶ Twice Baked Potato Salad
- ▶ Whole Slow-roasted Chicken
- ▶ Crab Stuffed Flounder with Tarragon Cream
- ▶ Spicy Shrimp Daufuskie with Cheese Grits
- ▶ Smoked Beef Brisket
- ▶ Roasted Sweet Potatoes
- ▶ Fresh Corn on the Cob
- ▶ Florida Key Lime Pie & Apple Cobbler with Vanilla Ice Cream

\$36 per person



Roll-in Executive Lunches

Executive luncheon prices are based on a minimum of 40 guests. Should your minimum guest guarantee fall below this amount, additional service fees will apply. All executive luncheon buffets include coffee, decaffeinated coffee, tea and water.

SOUTH OF THE BORDER

- ▶ Roasted Corn & Tomato Salad with Chilled Green Beans
- ▶ Tossed Green Salad with Pepper Jack Cheese, Crisp Tortilla Strips & Southwest Ranch Dressing
- ▶ Black Bean & Chicken Chimichangas
- ▶ Grilled Fajita Station with Beef & Chicken to include Peppers, Onions, Diced Tomato & Sour Cream
- ▶ Guacamole, Salsa & Warmed Flour Tortillas
- ▶ Mexican Tomato Rice & Refried Beans

\$27 per person

LITTLE ITALY

- ▶ Balsamic Tomato, Basil, Bermuda Onion Salad
- ▶ Caesar Salad
- ▶ Antipasto Salad
- ▶ Penne & Shrimp Alfredo
- ▶ Grilled Chicken Picatta
- ▶ Garlic Bread Sticks with Marinara Sauce
- ▶ Miniature Tiramisu & Cannolis

\$28 per person

TASTE OF THE SOUTH

- ▶ Seafood or Chicken Gumbo with Rice
- ▶ Marinated Black Eyed Pea Salad
- ▶ Southern Potato Salad
- ▶ Grilled Chicken with Pancetta Crawfish Cream Sauce
- ▶ Fried Catfish & Cucumber Remoulade
- ▶ Mississippi Meatloaf & Mashed Potatoes
- ▶ Collard Greens
- ▶ Buttered Cornbread
- ▶ Pecan Pie

\$36 per person



Roll-in Executive Lunches

Executive luncheon prices are based on a minimum of 12 guests. Should your minimum guest guarantee fall below this amount, additional service fees will apply. All executive luncheon buffets include coffee, decaffeinated coffee, tea and water.

SOUP CUP AND SALAD/SANDWICH – Select **TWO** from each category

SOUP

- ▶ Chicken or Seafood Gumbo
- ▶ French Onion
- ▶ Tomato Basil Cream
- ▶ Crab & Corn Chowder
- ▶ New England Clam Chowder
- ▶ Manhattan Clam Chowder
- ▶ Chicken Noodle
- ▶ Beef Vegetable
- ▶ Minestrone

SALAD

- ▶ Crisp Green Salad with Tomato, Cucumber & Baby Corn
- ▶ Caesar Salad with Garlic Croutons
- ▶ Spinach Salad with Egg, Mushrooms & Bacon Dressing
- ▶ Hearts of Palm, Bibb Lettuce & Herb Vinaigrette
- ▶ Iceberg Wedge with Ranch Dressing, Blue Cheese & Bacon

SANDWICHES (Ask about customizing a wrap, chips, or something different from our Chef for your personal touch.)

- ▶ Deli Fresh Hoagie; Turkey or Ham with Swiss, Cheddar, Lettuce & Tomato
- ▶ Italian Hero: Ham, Salami & Sopressata with Smoked Provolone, Lettuce, Onion, Tomato, Oil & Vinegar
- ▶ BBQ Shrimp BLT on a Ciabatta Roll
- ▶ Albacore Tuna Salad on Your Bread Choice with Lettuce & Tomato
- ▶ House Made Chicken Salad on your Choice of Bread with Lettuce & Tomato
- ▶ Grilled Chicken Breast on Rosemary Ciabatta Bread with Baby Swiss & Roasted Tomatoes

\$26 per person

BUILD YOUR OWN SALAD AND SOUP BOWL

- ▶ Crisp Green Salad Mixture
- ▶ Assorted Fresh & Pickled Vegetables
- ▶ Assortment of Diced Deli Meats
- ▶ Sliced Domestic Cheese Display
- ▶ Boiled Eggs & Garlic Croutons
- ▶ Your Choice of Two Dressings
- ▶ Choose a Soup from our List of Selections

\$18 per person



Themed P/M Breaks

Themed break prices are based on a minimum of 25 guests and are attended for thirty minutes. Should your minimum guest guarantee fall below this amount, additional service fees will apply.

CANDY BAR EXTRAVAGANZA

- ▶ Assorted Candy Bars
- ▶ Chocolate Covered Peanuts
- ▶ Coffee & Decaf
- ▶ Bottled Water

\$7 per person

MILK AND COOKIES

- ▶ Fresh Jumbo Chocolate Chip & Macadamia Nut Cookies
- ▶ Brownies
- ▶ Super Chilled Milk
- ▶ Sodas, Coffee & Decaf

\$7 per person

THE WINE TASTING

Wine price per glass upgrades available

- ▶ Fresh Seasonal Fruit
- ▶ Domestic & Imported Cheese Display
- ▶ Assorted Crackers

\$9 per person

SUPER SUNDAE

- ▶ Vanilla, Chocolate & Strawberry Ice Cream
- ▶ Assorted Toppings Including: Crushed Peanuts, Caramel & Pineapple Toppings, M&M's, Heath Bar, Chocolate & Caramel Syrup, Whipped Cream & Cherries
- ▶ Coffee & Decaf
- ▶ Bottle Water

\$11 per person

INFUSION COFFEE BREAK

- ▶ With Flavorings & Toppings
- ▶ Biscotti & Assorted Cookies
- ▶ Chocolate Covered Espresso Beans
- ▶ Mini Pastries & Doughnuts
- ▶ Candied Orange Slices
- ▶ Shaved Chocolate
- ▶ Sugared Swizzle Sticks
- ▶ Coffee Syrups to include: Hazelnut, Caramel, Vanilla, Irish Cream, Toffee Nut, French Vanilla
- ▶ Whipped Cream
- ▶ Fresh Juices
- ▶ Fresh Milk

\$12 per person



Themed P/M Breaks

Themed break prices are based on a minimum of 25 guests and are attended for thirty minutes. Should your minimum guest guarantee fall below this amount, additional service fees will apply.

PIZZA BOARD

- ▶ Pepperoni, Supreme & Cheese Pizza
- ▶ Calzones & Parmesan Bread Sticks
- ▶ Assorted Sodas & Bottled Water

\$12 per person

GAME DAY

- ▶ Fresh Popcorn
- ▶ Hot Jumbo Pretzels with Mustard
- ▶ Sea Salted Peanuts
- ▶ Assorted Candy Bars
- ▶ Miniature Hot Dogs & Cheeseburgers
- ▶ Assorted Soft Drinks & Bottled Water

\$13 per person

MEXISSISSIPPI

Ask your IP Sales Representative about customizing your break with Frozen Margaritas.

- ▶ Fresh Fried Corn Chips, Grilled Salsa, Spicy Queso Dip, Guacamole
- ▶ BBQ Nachos, Build Your Own with Chips, Pulled Pork, Grilled & Diced Chicken, Cajun Nacho Cheese
- ▶ Fresh Jalapeño Slices
- ▶ Assorted Soft Drinks & Bottled Water

\$16 per person

SANDWICH BREAK

- ▶ Petite Tea Sandwiches with Turkey, Ham, Chicken & Tuna Salad
- ▶ Grilled Vegetables
- ▶ Fresh Fried House Chips
- ▶ Whole Fresh Fruit
- ▶ Assorted Soft Drinks & Bottled Water

\$16 per person



Reception Hors D'oeuvres

Minimum order of 50 pieces per selection.

COLD

- | | |
|---|------------------|
| ▶ Chef's Assortment of Canapés | \$2.75 per piece |
| ▶ Sicilian Caponata on Rustic Crostini | \$2.50 per piece |
| ▶ Shrimp Cocktail Martini with Kettle One Tomato Confit | \$4.00 per piece |
| ▶ Gorgonzola Bruschetta with Fuji Apple & Honey | \$3.50 per piece |
| ▶ Sesame Crusted Ahi Tuna on English Cucumber with Wasabi Aoli | \$3.50 per piece |
| ▶ Fire Roasted Tomato & Boursin Cheese Tart | \$2.75 per piece |
| ▶ Spring Potato with Caviar | \$3.50 per piece |
| ▶ Dungeness Crab Hand Rolls | \$5.00 per piece |
| ▶ Kobe Beef Carpaccio | \$5.00 per piece |
| ▶ Artichoke Bottoms with Grilled Leek Boursin | \$2.75 per piece |
| ▶ Fresh Oyster on the Half Shell with Lemon Tabasco Vinaigrette | \$3.00 per piece |
| ▶ Wild Mushroom Pâte | \$2.50 per piece |
| ▶ Smoked Trout on Cornbread Blini | \$2.50 per piece |
| ▶ Deviled Eggs with Bay Shrimp | \$2.50 per piece |
| ▶ Assorted Sushi with Wasabi & Pickled Ginger | \$4.00 per piece |
| ▶ Tomato Basil & Mozzarella Bruschetta | \$2.75 per piece |
| ▶ Beef Tenderloin Crostini with yellow pepper mayo | \$3.75 per piece |
| ▶ Smoked Salmon, Red Pepper, Boursin Canapé | \$3.00 per piece |
| ▶ Crab Salad on Cucumber Round | \$3.50 per piece |
| ▶ Asparagus Wrapped in Prosciutto | \$2.75 per piece |
| ▶ Gourmet Finger Sandwiches | \$2.50 per piece |
| ▶ Goat Cheese Kalamata Mousse on Sourdough Croutons | \$2.50 per piece |
| ▶ Melon & Prosciutto | \$3.50 per piece |



Reception Hors D'oeuvres

Minimum order of 50 pieces per selection.

HOT

- | | |
|--|------------------|
| ▶ Dry Bar-B-Q Smoked Wild Boar Slider | \$4.00 per piece |
| ▶ Broiled Oysters on the Half Shell with Tasso Gruyere Cream | \$3.50 per piece |
| ▶ Grilled Moroccan Spice Rubbed Lamb Lollipops | \$5.00 per piece |
| ▶ Blue Crab & Roquefort Stuffed Portabelini | \$4.00 per piece |
| ▶ Lump Crab Cakes with Creamy Remoulade | \$3.00 per piece |
| ▶ Petite Filet Mignon En Croute | \$3.00 per piece |
| ▶ Potato Flake Crusted Fried Snow Crab Claws | \$4.00 per piece |
| ▶ Parmesan Crusted Shrimp with Pomodoro Sauce | \$4.00 per piece |
| ▶ Pear with Brie & Phyllo | \$3.50 per piece |
| ▶ Assorted Mini Quiche | \$3.25 per piece |
| ▶ Egg Rolls with Sweet & Sour Sauce | \$3.00 per piece |
| ▶ Meatballs: BBQ, Swedish or Italian | \$3.00 per piece |
| ▶ Chicken Fingers (Fried) | \$3.00 per piece |
| ▶ Buffalo Chicken Drumettes | \$3.00 per piece |
| ▶ Crabmeat Stuffed Mushroom Cap | \$3.00 per piece |
| ▶ Scallops Wrapped in Bacon | \$3.75 per piece |
| ▶ Parmesan Artichoke Hearts with Marinara | \$3.50 per piece |
| ▶ Blue Cheese & Pears in Beggar's Purse | \$3.00 per piece |
| ▶ Buffalo Mozzarella, Andouille Crumble, Focaccia Pizza | \$3.00 per piece |
| ▶ White Mushroom Stuffed with Mascarpone, Spinach & Pancetta | \$4.00 per piece |
| ▶ Mandarin Shrimp on Crispy Sesame Wonton | \$3.00 per piece |
| ▶ Mushroom Profiterole | \$3.00 per piece |
| ▶ Lobster Risotto Cake | \$5.00 per piece |
| ▶ Chipotle Chicken & Jack Cheese Quesadilla Wedge | \$3.00 per piece |
| ▶ Creole Spiced Chicken & Green Tomato Brochettes | \$3.00 per piece |
| ▶ Thai Style Buffalo Wings | \$3.00 per piece |



Reception Hors D'oeuvres

Minimum order of 50 pieces per selection.

HOT

- | | |
|--|------------------|
| ▶ Lobster Cakes with Chile Sour Cream | \$5.00 per piece |
| ▶ Lump Blue Crab Cakes | \$3.00 per piece |
| ▶ Crispy Fried Crab Rangoon | \$3.00 per piece |
| ▶ Pulled Chicken Burritos | \$3.00 per piece |
| ▶ Roasted Vegetable Skewers | \$3.00 per piece |
| ▶ Chipotle Beef Brochette | \$4.00 per piece |
| ▶ Chicken Saté with Peanut Dip | \$3.00 per piece |
| ▶ Pecan Crusted Chicken Tenders | \$3.00 per piece |
| ▶ Four Cheese Sachette | \$3.00 per piece |
| ▶ Shrimp Stuffed with Red Chilies & Cheese | \$3.00 per piece |
| ▶ Mesquite Chicken Quesadilla Cigars | \$3.00 per piece |
| ▶ Oysters Broiled with Tasso Cream | \$3.50 per piece |
| ▶ Vegetable Empanada | \$3.00 per piece |
| ▶ Saltimbocca Con Pesto | \$3.00 per piece |
| ▶ Andouille Sausage En Croute | \$3.00 per piece |
| ▶ Boudin Sausage Balls | \$3.00 per piece |
| ▶ Coconut Breaded Shrimp | \$4.00 per piece |
| ▶ Pork & Vegetable Pot stickers | \$2.75 per piece |



Reception Displays

RECEPTION DISPLAYS

- ▶ Assortment of Grilled & Fresh Crudité \$ 90.00 (serves 35) or \$125.00 (serves 80)
- ▶ Imported and Domestic Cheeses w/English Water Crackers \$ 85.00 (serves 35) or \$135.00 (serves 80)
- ▶ Seasonal Melons, Tropical Fruit & Berries \$ 75.00 (serves 35) or \$125.00 (serves 80)
- ▶ Charcuterie –Thinly Sliced Italian Meats, Cheeses, Italian Bread, Crackers, Olives & Grapes \$200.00 (serves 50)
- ▶ Chocolate Fountain – Milk or White Chocolate, with Strawberries, Pineapple, Marshmallows & Pound Cake \$375.00 (serves 100)

GOURMET CHEESE OFFERINGS

DOMESTIC

Selection of Cheddar, Boursin, Swiss, Pepper Jack, Provolone, Goat Cheese
Accompanied by Fruit Garnish, Berries & English Water Crackers
\$8 per person

IMPORTED AND UNIQUE

Maytag Bleu, Brie, Smoked Cheddar, Havarti, Fresh Mozzarella, Chevre, Black Truffle Sheep's Milk Cheese, Sage Derby Garnished with Dried Fruits, Nuts, Berries & English Water Crackers
\$10 per person



Seafood Displays

Fresh seafood is beautifully displayed on crushed ice with traditional Cocktail and Remoulade sauces and lemon wedges.

▶ Boiled Shrimp (Headless & Chilled)	\$ 10.00 per pound (10-lb. min)
▶ Jumbo Cocktail Shrimp	\$ 4.00 each
▶ Snow Crab Claw	\$ 4.00 each
▶ Snow Crab Claw Fried	AQ each
▶ Blue Crab Claws	
• Breaded & Fried	\$ 18.00 per pound
• Marinated (Chilled)	\$ 17.00 per pound
▶ Oysters in the Half Shell	\$ 4.00 each
▶ King Crab Claws	AQ each
▶ King Crab Legs (Split)	\$ 40.00 per pound (5-lb. min)
▶ Stone Crab Claws (in season)	AQ each
▶ Littleneck Clams	\$ 2.00 each (50 ct. min)
▶ Prince Edward Island Mussels Steamed & Marinated	\$ 4.00 each
▶ Cold Water Lobster Tails	AQ each
▶ Crawfish (In Season)	\$ 8.00 per pound (10-lb. min)
▶ Smoked Fish	
• Oak Smoked Salmon, Diced Eggs, Red Onion, Capers, Bagel Chips & English Water Crackers	\$125.00 (Serves 30)
• Pecan Smoked Trout, Grilled Bread, English Water Crackers & Spring Chive Cream Cheese	\$125.00 (Serves 30)



Carving Stations

Includes appropriate condiments and fresh baked rolls. Carving station prices are based on a minimum of 50 guests and are served for two hours. Should your minimum guest guarantee fall below this amount, additional service fees will apply.

\$100.00 Attendant Fee

WHOLE ROASTED TURKEY

With Cranberry Chutney & Pesto Mayonnaise
(Approximately 50 servings)

\$200.00

SMOKED PIT HAM

Served with Maple Glaze & Country Mustard
(Approximately 50 servings)

\$200.00

BRAZILIAN PICANHA

Sea Salt & Garlic Rubbed Sirloin with Chimchurri
& Pico de Gallo
(Approximately 30 servings)

\$200 per skewer

WHOLE LEG OF LAMB

Rosemary Scented Jus, Apple Mint Jelly
(Approximately 25 servings)

\$225.00

BAKED SALMON

En Croute with Lemon Dill Aioli
(Approximately 25 servings)

\$250.00

WHOLE ROASTED SUCKLING PIG

With Coconut Rum Glaze & Habanero Cream
(Approximately 100 servings)

\$400.00

BEEF TENDERLOIN

Herb Garlic Crusted Loin Served with Bernaise Sauce
(Approximately 30 servings)

\$400.00 each

PRIME RIB

Served with Traditional Accompaniments
(Approximately 50 servings)

\$425.00

PEPPERED NEW YORK STRIP LOIN

With Madagascar Green Peppercorn Sauce
(Approximately 50 servings)

\$475.00

STEAMSHIP ROUND OF BEEF

With Creamed Horseradish, Au Jus & Whole Grain Mustard
(Approximately 200 servings)

\$500.00



Taste of the World Enhancements for Receptions or Dinner Buffets

Taste of the world enhancement prices are based on a minimum of 50 guests and are served for two hours.

Should your minimum guest guarantee fall below this amount, additional service fees will apply.

\$100.00 Attendant fee – One (1) Attendant per 100 Guests

\$50.00 Attendant fee – One (1) Attendant per 50 Guests

EUROPEAN STATION

- ▶ Flaky Spinach & Feta Cheese Spanakopita
- ▶ Mixed Seafood Beggar's Purse with Lobster Sauce
- ▶ Assorted Mini Quiches

\$12 per person

MEXICAN STATION

- ▶ Mini Tequila Chicken Burritos with Black Bean Salsa
- ▶ Gulf Shrimp Quesadillas, Sweet Corn & Avocado Relish
- ▶ Mini Pork Tamales in Spicy Adobo Sauce

\$12 per person

ASIAN STATION

- ▶ Crispy Coconut Shrimp with Mandarin Orange Glaze
- ▶ Cashew Chicken Spring Roll with Sweet Soy & Plum Dip
- ▶ Beef Sate with Spicy Peanut Dipping Sauce
- ▶ Char su Pork Bun

\$15 per person

ITALIAN STATION

- ▶ Fried Ravioli with Marinara Toscana
- ▶ Grilled Pesto Marinated Gulf Shrimp
- ▶ Petite Roasted Tomato Bruschetta & Balsamic Glaze
- ▶ Melon & Prosciutto Skewers

\$15 per person

CAJUN STATION

- ▶ Seafood Okra Gumbo with Louisiana Rice
- ▶ Chicken & Smoked Sausage Jambalaya
- ▶ Fried Oysters with Cayenne Tartar

\$15 per person

AROUND THE WORLD DESSERT STATION

- ▶ Margarita Cheesecake with Raspberry Tequila Coulis
- ▶ Key Lime Pie with Vanilla Scented Whipped Cream
- ▶ Bountiful Display of Domestic & Imported Truffles
- ▶ Mini Chocolate Dome Cakes
- ▶ White Chocolate Mousse
- ▶ Variety of Delicate Petite Fours & Pralines

\$20 per person

PASTA STATION

- ▶ Tortellini, Penne, Bowtie Pastas
- ▶ Marinara, Pesto, and Alfredo Sauces

\$10 per person

Add Chicken \$4.00

Add Shrimp \$7.00

ICE CARVING

Our chefs can prepare a vast array of ice carvings to enhance your event.

Starting at \$400.00 each



Plated Dinners

Plated dinner prices are based on a minimum of 40 guests. Should your minimum guest guarantee fall below this amount, additional service fees will apply. All dinners are served with freshly baked rolls, coffee, decaf, tea and selection of dessert.

CHICKEN BREAST PICCATA

- ▶ Served over Fettuccine Alfredo
- ▶ Steamed Broccolini & Baby Vegetables

\$24 per person

SEARED BREAST OF CHICKEN SALTIMBOCCA

- ▶ Sage, Gruyere & Prosciutto Stuffing, Mornay Sauce
- ▶ Italian Vegetables
- ▶ Selection of Starch

\$25 per person

GRILLED BREAST OF CHICKEN TOPPED WITH SAUTÉED SHRIMP

- ▶ Herbed Chicken jus Lie
- ▶ Seasonal Baby Vegetables
- ▶ Selection of Starch

\$26 per person

CILANTRO AND LIME MARINATED SEABASS

- ▶ Sun Dried Tomato and Fennel Nage
- ▶ Chef's Choice Seasonal Vegetables
- ▶ Selection of Starch

\$27 per person

BAKED FRESH ATLANTIC SALMON

- ▶ With Lemon-Caper Burre Blanc
- ▶ Choice of Starch
- ▶ Chef's Choice Seasonal Vegetables

\$27 per person

SLOW BRAISED PORK SHANK

- ▶ Whole Grain Mustard Demi Glace
- ▶ Choice of Starch
- ▶ Chef's Choice Seasonal Vegetables

\$28 per person

CRAB AND SHRIMP STUFFED ATLANTIC SALMON

- ▶ Cilantro Hollandaise
- ▶ Choice of Starch
- ▶ Chef's Choice Seasonal Vegetables

\$29 per person

HORSERADISH CRUSTED GROUPEL

- ▶ With Tomato Coulis
- ▶ Choice of Starch
- ▶ Chef's Choice Seasonal Vegetables

\$29 per person

CHICKEN PORTOBELLO

- ▶ Breast of Chicken Filled with Portobello Mushrooms, Basil, Garlic & Caramelized Onions
- ▶ Choice of Starch
- ▶ Chef's Choice Seasonal Vegetables

\$29 per person

ROAST PRIME RIB OF BEEF AU JUS (12oz)

- ▶ Seasonal Baby Vegetables
- ▶ Selection of Starch

\$30 per person

TERIYAKI LAMB CHOPS

- ▶ Chef's Choice Seasonal Vegetables
- ▶ Choice of Starch

\$30 per person

BRAISED BONELESS BEEF SHORT RIBS

- ▶ Natural Demi Glace
- ▶ Seasonal Starch
- ▶ Chef's Choice Seasonal Vegetables

\$30 per person



Plated Dinners

Plated dinner prices are based on a minimum of 40 guests. Should your minimum guest guarantee fall below this amount, additional service fees will apply. All dinners are served with freshly baked rolls, coffee, decaf, tea and selection of dessert.

AHI TUNA

- ▶ Black Sesame Crusted, Shiitake Mushrooms & Minted Fruit Chutney
- ▶ Choice of Starch
- ▶ Chef's Choice Seasonal Vegetables

\$31 per person

BROILED NEW YORK STRIP (12oz)

- ▶ Zinfandel Butter Sauce
- ▶ Choice of Starch
- ▶ Chef's Choice Seasonal Vegetables

\$31 per person

LUMP BLUE CRAB CAKES

- ▶ Chive Remoulade
- ▶ Choice of Starch
- ▶ Chef's Choice Seasonal Vegetables

\$32 per person

CHARBROILED FILET MIGNON

- ▶ Sauce Béarnaise
- ▶ Grilled Asparagus
- ▶ Selection of Starch

\$35 per person

CLASSIC BEEF WELLINGTON WITH MUSHROOMS DUXELLE

- ▶ Black Truffle Madeira Sauce
- ▶ Choice of Starch
- ▶ Chef's Choice Seasonal Vegetables

\$36 per person

RIBEYE STEAK

- ▶ 12 oz. Grilled Ribeye, Garlic Mushrooms
- ▶ Choice of Starch
- ▶ Chef's Choice Seasonal Vegetables

\$36 per person

MUSTARD COATED VEAL CHOP

- ▶ Glace de Viande & Wild Mushrooms
- ▶ Choice of Starch
- ▶ Chef's Choice Seasonal Vegetables

\$36 per person

BACON-WRAPPED FILET MIGNON

- ▶ Roasted Pepper Tepenade
- ▶ Choice of Starch
- ▶ Chef's Choice Seasonal Vegetables

\$37 per person

SEAFOOD TRIO

- ▶ Crab Cake, Seared Redfish, Grilled Shrimp
- ▶ Choice of Starch
- ▶ Chef's Choice Seasonal Vegetables

\$41 per person

BROILED FILET MIGNON (6oz) & JUMBO SHRIMP IN A SCAMPI SAUCE

- ▶ Choice of Starch
- ▶ Chef's Choice Seasonal Vegetables

\$43 per person

PETITE FILET AND COLD WATER LOBSTER TAIL

- ▶ Sauce Béarnaise & Drawn Butter
- ▶ Choice of Starch
- ▶ Grilled Asparagus

\$56 per person



Plated Dinner Enhancements

SOUPS

- ▶ Crème of Asparagus \$4.00 per person
- ▶ Seafood Chowder \$6.00 per person
- ▶ Seafood Gumbo \$6.00 per person
- ▶ Chicken & Sausage Gumbo \$5.00 per person
- ▶ Crab Bisque \$6.00 per person
- ▶ Shrimp Bisque \$6.00 per person
- ▶ Tomato Basil Bisque \$5.00 per person
- ▶ Caramelized Onion \$5.00 per person
- ▶ Broccoli & Cheddar \$5.00 per person
- ▶ Italian Wedding \$5.00 per person

SALADS

- ▶ **Caesar Salad** \$6.00 per person
With Parmesan Croutons
- ▶ **Baby Field Greens Salad** \$5.00 per person
With Tomatoes, Cucumbers,
Shredded Carrots, Baby Corn
- ▶ **Iceberg Wedge** \$5.00 per person
With Sliced Tomatoes, Crumbled
Bacon, Pecorino Cheese Homemade
Buttermilk Ranch Dressing
- ▶ **Fresh Spinach Leaves** \$5.00 per person
With Sesame Seeds, Mushrooms,
Mandarin Oranges & Sweet Red
Onion Vinaigrette
- ▶ **Hydro Boston Bibb Lettuce** \$6.00 per person
With Sun-Dried Cranberries,
Yellow Peppers, Tomatoes &
Citrus Vinaigrette



Selection of Starches

- ▶ Yukon Gold Mashed
- ▶ Smashed Red Bliss
- ▶ Orzo Pasta
- ▶ Pasta Alfredo
- ▶ Pasta Carbonara
- ▶ Roasted Herb Potatoes
- ▶ Fingerling Potatoes
- ▶ Twice Baked Cheddar Potato
- ▶ Aromatic Rice Pilaf
- ▶ Five Grain Wild Rice
- ▶ Goat Cheese & Chive Mashed Potatoes
- ▶ Parmesan Whipped Potato
- ▶ Mushroom and Bacon Hash
- ▶ Angel Hair Pasta with Olive Oil & Tomatoes
- ▶ Basmati Rice
- ▶ Herbed Couscous

Appetizers

GRILLED FILET OR BEEF BROCHETTES

Served with Roasted Pablano Sauce; Tortilla Garnish

\$8 per person

CHICKEN & MUSHROOM PURSE

Chicken & Varietal Mushrooms in a Delicate Cream Sauce Encrusted in a Flaky Puff Pastry Crust

\$8 per person

CHILLED GULF SHRIMP COCKTAIL

Succulent Large Local Shrimp Served Chilled with Cocktail & Remoulade Sauces

\$9 per person

BAR-B-Q SHRIMP

Spiced Large Shrimp with Buttery Sauce; Garnished with Garlic Crostini

\$9 per person

CHILLED SNOW CRAB CLAWS

Alaskan Claws Served Chilled with Lemon & Cocktail Sauce

\$10 per person

LUMP BLUE CRAB CAKES

Golden Cakes Served with our Specialty Cucumber Remoulade & Lemon

\$10 per person

Desserts

- ▶ New York-style Cheesecake with Strawberries
- ▶ Carrot Cake
- ▶ Chocolate Cake with Chocolate Sauce
- ▶ Chocolate Mousse Cake
- ▶ Tiramisu
- ▶ Key Lime Pie
- ▶ Apple Strudel with Crème Anglaise
- ▶ Fruit Tart
- ▶ Flourless Chocolate Torte
- ▶ White Chocolate Bread Pudding



Dinner Buffets & Receptions

Dinner buffet prices are based on a minimum of 50 guests and are served for two hours. Should your minimum guest guarantee fall below this amount, additional service fees will apply. All dinner buffets are served with freshly baked rolls, coffee, decaffeinated coffee, tea and water.

BILOXI BLUES

- ▶ Classic Macaroni Salad
- ▶ Marinated Cucumber and Tomatoes
- ▶ Green Pea Salad with Tasso Ham & Boiled Eggs
- ▶ Grilled Mahi with Andouille Sausage & Corn Hash
- ▶ Garlic Marinated Flank Steak
- ▶ Chicken Jambalaya
- ▶ Smashed Potatoes & Gravy
- ▶ Squash Casserole
- ▶ Assorted Cakes & Pies

\$29 per person

PICNIC

- ▶ Macaroni Salad
- ▶ Sliced Watermelon
- ▶ Fresh Fruit Salad
- ▶ Homestyle Coleslaw
- ▶ Chicken Salad
- ▶ Grilled Franks & Sausage
- ▶ Burgers & Chicken Breasts
- ▶ Smoked St. Louis Ribs
- ▶ Garnishes & Condiments
- ▶ Roasted Potato Wedges
- ▶ Southern Baked Beans
- ▶ Corn Cobettes with Sweet Butter
- ▶ Strawberry Shortcake, Apple Pie, Brownies & Cookies

\$29 per person

WEST COAST BUFFET

- ▶ Chef's Soup Du Jour
- ▶ Spinach Salad with Mushrooms, Tomatoes, Eggs & Bacon Dressing
- ▶ Orzo Pasta Salad, Grilled Vegetables & Basil Vinaigrette
- ▶ Pan Seared Chicken, Artichoke Hearts & Tomatoes
- ▶ Grilled Pacific Salmon, Basil, Capers, Cilantro Butter Sauce
- ▶ Roasted Fingerling Potatoes & Onions
- ▶ Buttered Haricot Verts & Young Carrots
- ▶ California Dessert Assortment

\$32 per person

SINGING RIVER

- ▶ Tossed Green Salad, Tomato, Cucumber, Baby Corn
- ▶ Black-Eyed Peas, Marinated & Chilled
- ▶ Georgia Peaches with Cinnamon Sugar Glaze
- ▶ Southern Style Potato Salad
- ▶ Blackened Chicken with Crawfish Sauce
- ▶ Red Snapper with Almonds, Mushrooms, Garlic Butter
- ▶ Carved Top Round of Beef
- ▶ Scalloped Potatoes
- ▶ Seasoned Collard Greens & Corn Muffins
- ▶ Apple Pie, Red Velvet Cake & Ice Cream

\$34 per person

SUNSET

- ▶ Grilled Vegetable Platter
- ▶ Colored Tomatoes, Cucumber, Bermuda Onions, Red Wine Vinegar & Oil
- ▶ Vermicelli Pasta with Asparagus Tips
- ▶ Portabella Mushrooms & Dijon Vinaigrette
- ▶ Parsley Butter New Potatoes
- ▶ Wild Rice Pilaf
- ▶ Steamed Asparagus with Shallot Vinaigrette
- ▶ Sautéed Zucchini & Tomatoes
- ▶ Corn Bread Muffins/Sweet Butter
- ▶ Fruit Cobbler – Brownies

Select two entrées:

- ▶ Shrimp & Scallop Kabobs
- ▶ Chipotle Lime Chicken Breast
- ▶ Bar-B-Q Chicken
- ▶ Dry Rubbed Ribs
- ▶ Grilled Skirt Steak with Chimichurri Sauce
- ▶ Marinated Mahi Mahi with Pineapple Salsa
- ▶ 8 oz. NY Strip (add \$8.00 per person)
- ▶ 7 oz. lobster tails (add \$14.00 per person)

\$34 per person



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CAJUN SEAFOOD BUFFET

- ▶ Boiled Shrimp with Cocktail Sauce
- ▶ Cajun Seafood Gumbo & Rice
- ▶ Tossed Salad, Potato Salad, Pasta Salad
- ▶ Fresh Seasonal Fruit Display
- ▶ Carved Top Round of Beef
- ▶ Broiled Stuffed Tilapia Fillets
- ▶ Crispy Fried Shrimp
- ▶ Breaded Catfish Bites with Remoulade
- ▶ Crawfish Etouffée with Steamed Rice
- ▶ Red Beans & Rice
- ▶ Roasted New Potatoes with Sautéed Onions
- ▶ Southern Green Beans
- ▶ Freshly Baked Rolls & Butter
- ▶ White Chocolate Bread Pudding

\$36 per person

THE CLASSIC BUFFET

- ▶ Soup du Jour
- ▶ Tossed Green Salad with Dressing
- ▶ Bowtie Pasta Salad
- ▶ Fresh Seasonal Fruit
- ▶ Roast Prime Rib of Beef au Jus (Carved by Chef) with Horseradish Sauce

- ▶ Seared Breast of Chicken filled with Fontina
- ▶ Cheese & Fresh Herbs
- ▶ Fresh Red Snapper Grenobloise
- ▶ Oven Roasted Potatoes
- ▶ Fresh Harvest Vegetables
- ▶ Freshly Baked Rolls & Butter
- ▶ Assorted Desserts

\$36 per person

THE MELTING POT

- ▶ Carved Baron of Beef & Baked Ham with Assorted Rolls & Condiments
- ▶ Bacon & Cheddar Potato Skins with Sour Cream & Chives
- ▶ Asian Spring Rolls w/Sweet & Sour Sauce
- ▶ Swedish Meatballs
- ▶ Crab Stuffed Mushroom Caps
- ▶ BBQ Smoked Sausage
- ▶ Crispy Chicken Strips with Ranch Dip
- ▶ Rosciutto Wrapped Hearts of Palm
- ▶ Assorted Mini Quiche
- ▶ Assorted Fresh Vegetables with Artichoke Dip
- ▶ Fresh Seasonal Fruit
- ▶ Freshly Baked Rolls & Butter
- ▶ Display of Pies, Cakes & Mousse

\$40 per person

THE OHRMAZING RECEPTION

- ▶ Grilled Asparagus Spears with Toasted Pine Nuts
- ▶ Parmesan Artichoke Hearts Fried Crisp
- ▶ Display of Imported Cheeses
- ▶ Marinated Fire Roasted Bell Pepper Medley
- ▶ Green Beans, Kalamata Olives & Feta Cheese
- ▶ Chicken Teriyaki Brochettes
- ▶ Grillades of Beef with Red Wine Demiglace
- ▶ Grilled Scallops with Saffron Vin Blanc
- ▶ Coconut Fried Shrimp with Banana Orange Glaze
- ▶ St. Louis Pork Ribs with Watermelon BBQ Sauce
- ▶ Beef Sate with Spicy Peanut Sauce
- ▶ Freshly Baked Rolls & Butter
- ▶ Assorted Cheesecake, Fruit Cobblers & Petit Fours

\$41 per person



Dinner Buffets & Receptions

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SOUTH OF THE IP BORDER

- ▶ Roasted Corn & Black Bean Salad with Chipotle Dressing
- ▶ Tossed Salad with Red Onion, Tomato & Cucumber
- ▶ Chicken & Cheese Enchiladas
- ▶ Seasoned Beef & Chicken Fajitas
- ▶ Sautéed Peppers & Grilled Onions
- ▶ Beef Empanadas
- ▶ Steamed Pork Tamales
- ▶ Sonora Beef & Bean Chimichangas
- ▶ Mexican Refried Beans
- ▶ Cilantro Lime Rice
- ▶ Warm Corn & Flour Tortillas
- ▶ Cheddar Cheese, Sour Cream, Pico de Gallo & Guacamole
- ▶ Carmel Flan, Rice Pudding & Sweet Corn Cake

\$41 per person

A WALK THROUGH ITALY

- ▶ Spaghetini Salad with Roma Tomatoes, Capers & Wild Mushrooms
- ▶ Classic Caesar Salad with Anchovy Dressing
- ▶ Vegetable Minestrone
- ▶ Sausage & Ricotta Lasagna
- ▶ Assorted Pizzas

- ▶ Chicken Parmesan with Marinara
- ▶ Veal Marsala with Portabella Mushrooms
- ▶ Sweet Italian Sausage & Peppers
- ▶ Linguine with White Clam Sauce
- ▶ Spaghetti & Meatballs
- ▶ Sautéed Italian Vegetables
- ▶ Garlic Bread
- ▶ Tiramisu & Amaretto Cake

\$45 per person

EAST COAST BUFFET

- ▶ Chef's Soup Du Jour
- ▶ Crisp Salad Greens with Tomatoes, Carrots, Corn & Vidalia Onion Dressing
- ▶ Grilled Squash & Zucchini, Cheese Tortellini & Balsamic Dressing
- ▶ Sugar Cane Georgia Peaches
- ▶ Twice-baked Potato Salad
- ▶ Whole Slow-Roasted Chicken
- ▶ Crab Stuffed Flounder with Tarragon Cream
- ▶ Spicy Shrimp Daufuskie with Cheese Grits
- ▶ Smoked Beef Brisket
- ▶ Roasted Sweet Potatoes
- ▶ Fresh Corn on the Cob
- ▶ Florida Key Lime Pie & Apple Cobbler with Vanilla Ice Cream

\$48 per person

LUAU NIGHT

- ▶ Island Sushi with Ginger Ponzu
- ▶ Sliced Tropical Fruit Display
- ▶ Ginger Carrot Soup
- ▶ Coleslaw with Coconut Pineapple Dressing
- ▶ Polynesian Glazed Ribs
- ▶ Seabass with Orange & Lemongrass Glaze
- ▶ Pineapple Chicken Breast with Pink Peppercorns
- ▶ Sugar Cane & Cinnamon Yams
- ▶ Chefs Rice Pilaf with Dried Fruits
- ▶ Baby Bok Choy, Macadamia Nut & Sweet Soy Reduction
- ▶ Sweet Corn Muffins & Hearth Baked Rolls
- ▶ Pineapple Cheesecake, Macaroons & Assorted Desserts

\$50 per person



Dinner Buffets & Receptions

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THE TOP SHELF

- ▶ Assorted Petite Fresh Vegetables with Boursin Dip
- ▶ Selection of Sliced Fresh Fruit
- ▶ Assorted Imported & Domestic Cheese Board
- ▶ Sushi Display with Wasabi & Pickled Ginger
- ▶ Artichoke Bottoms with Kalamata Olive Mousse
- ▶ Marinated Blue Crab Fingers
- ▶ Bacon Wrapped Scallops
- ▶ New Orleans Style BBQ Shrimp
- ▶ Carved Tenderloin of Beef with Pink Peppercorn Demi
- ▶ Lemon Lime Swordfish K-Bobs
- ▶ Grilled Baby Lamb Chops with Mint Jus
- ▶ Farfalle with Herb Chicken in Vodka Sauce
- ▶ Bountiful Display of Assorted Desserts to include: Cheesecake, Fruit Pies, Brownies, Blondies, Assorted Cookies & Cakes

\$51 per person

THE WEST COAST MEETS IP BEACH PARTY

- ▶ Chefs Mixed Greens, Dressing Selections
- ▶ Cucumber & Dill Salad
- ▶ Spinach Salad with Warm Bacon Dressing
- ▶ Grilled Mahi Mahi with Tropical Fruit Salsa
- ▶ Stuffed Chicken del mar with Artichoke Relish
- ▶ Grilled Pork Chops with Ancho Sauce
- ▶ California Vegetable Medley
- ▶ Sweet Corn Cobbetts
- ▶ Chef's Wild Rice Pilaf Blend
- ▶ Smashed Red Potatoes with Roasted Garlic
- ▶ Fresh Fruit K-bobs, Poppy Seed Yogurt Dip
- ▶ Variety of Fruit Topped Cheesecakes
- ▶ Fresh Fruit Cobbler with Whipped Cream

\$51 per person

TOUR OF THE MEDITERRANEAN

- ▶ Crisp Romaine, Anchovy Vinaigrette & Sour Dough Croutons
- ▶ Lebanese Chopped Salad with Cucumber, Onion & Olives
- ▶ Tomato, Mint, Lemon & Olive Oil
- ▶ Antipasto Salad to include Sopressata, Mortadella, Prosciutto, Grilled Artichokes
- ▶ Cured Olives, Provolone & Buffalo Mozzarella
- ▶ Tabouli, Hummus & Baba Ghanoush with Grilled Flatbread Assortment
- ▶ Braised Pork Shank with Pomegranate Sauce
- ▶ Grilled Tuna Steak with Puttanesca Olive Ragout
- ▶ Roasted Airline Chicken with Warm Tomato, Grilled Artichoke & Caper Tapenade
- ▶ Tuscan Eggplant Parmesan
- ▶ Olive Oil Blanched & Smashed Fingerling Potatoes
- ▶ Carved Marinated Leg of Lamb with Rosemary Mint Jus

\$54 per person



Dinner Buffets & Receptions

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THE DELTA

- ▶ Creamy Cole Slaw
- ▶ Classic Potato Salad
- ▶ Crisp Iceberg Lettuce with Choice of Dressings
- ▶ Chicken & Sausage Gumbo with White Rice
- ▶ Steamed Pork Tamales
- ▶ Fried Catfish Lafayette with Tasso Cream Sauce
- ▶ Deep Fried Hushpuppies
- ▶ Fried Pork Chops
- ▶ Memphis Style Dry Rub Ribs
- ▶ Shrimp & Grits
- ▶ Crispy Fried Chicken Drumettes
- ▶ Steamed Corn on the Cob
- ▶ Smokey Baked Beans
- ▶ Southern Style Greens
- ▶ Macaroni & Cheese
- ▶ Pecan Pie, Moon Pies & Cookies
- ▶ White Chocolate Bread Pudding, Fruit Pies

\$56 per person

CAJUN COUNTRY

- ▶ Fresh Shucked Oysters Served on Ice in Pirogue Boats
- ▶ Lemon Wedges, Cocktail Sauce, Mignonette Sauce
- ▶ Louisiana Seafood Gumbo with Steamed Rice
- ▶ Mustard Potato Salad
- ▶ Mixed Green Salad with Dressing Selections
- ▶ Southern Style Coleslaw
- ▶ Carved Tur-duc-hen
- ▶ Carved Smoked Andouille Sausage
- ▶ New Orleans Style Barbecue Shrimp
- ▶ Crawfish Etouffee
- ▶ N.Y. Steak with Caramelized Onions & Mushrooms
- ▶ Blackened Redfish Served with Nantua Sauce
- ▶ Crispy Fried Chicken
- ▶ Stewed Okra & Tomatoes
- ▶ Southern Style Green Beans
- ▶ Sweet Potatoes with Sugar Glaze
- ▶ Louisiana Style Dirty Rice
- ▶ Cornbread Muffins & Fresh Rolls
- ▶ Sliced King Cake, Doberge Cake, Pralines

\$67 per person



Cash and Hosted Bar Selections

Bartender fee is \$100 per 100 people. Taxes and gratuity are in addition to the above.

PREFERRED BAR

- ▶ Seagrams VO
- ▶ Jack Daniels
- ▶ Smirnoff
- ▶ White Zinfandel
- ▶ Chardonnay
- ▶ Cabernet Sauvignon

Hosted Price: \$6.00

- ▶ Bacardi Silver Rum
- ▶ Jose Cuervo Gold
- ▶ Dewar's White Label

Cash Price: \$7.00

- ▶ Bailey's Irish Cream
- ▶ Christian Brothers
- ▶ Beefeater Gin

PREMIUM BAR

- ▶ Gentleman Jack Whiskey
- ▶ Crown Royal Blend
- ▶ Chivas Regal Scotch
- ▶ Grey Goose Vodka
- ▶ White Zinfandel
- ▶ Chardonnay
- ▶ Cabernet Sauvignon
- ▶ Pinot Noir

Hosted Price: \$7.00

- ▶ Tanqueray Gin
- ▶ Bacardi Rum
- ▶ Jose Cuervo Gold Tequila

Cash Price: \$8.00

- ▶ Kahlua liqueur
- ▶ Bailey's Irish Cream
- ▶ Courvoisier VS Cognac

ELITE BAR

- ▶ Magellan Gin
- ▶ Chopin Vodka
- ▶ Crown Reserve blend
- ▶ Patron Anejo Tequila
- ▶ Sailor Jerry's Rum
- ▶ White Zinfandel
- ▶ Chardonnay
- ▶ Cabernet Sauvignon
- ▶ Pinot Noir

Hosted Price: \$8.00

- ▶ Macallan 12 Year Scotch
- ▶ Jack Daniels Single Barrel
- ▶ Kahlua liqueur
- ▶ Bailey's Irish Crème
- ▶ Amaretto Di Saronno

Cash Price: \$9.00

- ▶ Peach Schnapps
- ▶ Grand Marnier
- ▶ Cognac
- ▶ Jagermeister liqueur
- ▶ Remy Martin VSOP



Cash and Hosted Bar Selections

- ▶ Imported Beer
- ▶ Domestic Beer
- ▶ Soft Drinks
- ▶ Bottled Water

HOSTED

- \$4.75 per bottle
- \$4.25 per bottle
- \$3.00 each
- \$3.00 each

CASH

- \$5.75 per bottle
- \$4.75 per bottle
- \$3.00 each
- \$3.00 each

Cocktails by the Hour

Pricing is on a per person basis.

PREFERRED BAR

- ▶ Initial Hour \$20.00 per person
- ▶ Each Additional Hour \$ 6.00 per person

PREMIUM BAR

- ▶ Initial Hour \$22.00 per person
- ▶ Each Additional Hour \$ 7.00 per person

ELITE BAR

- ▶ Initial Hour \$25.00 per person
- ▶ Each Additional Hour \$ 8.00 per person



Audio Visual Pricing

Rental Pricing Per Day

VISUAL PRESENTATION

- ▶ Sanyo 5500L Projector \$525.00 each
- ▶ Sanyo 5000L Projector \$500.00 each
- ▶ Infocus 3500L Projector \$325.00 each*
- 3500L Projector - includes 6x8 screen**
- ▶ Dell 3500MP 1100L Projector \$200.00 each**

*Additional Charge for Rear Projection

**Front Projection Only

COMPUTER NETWORKING

- ▶ HP Laptop Computer \$125.00 each
- ▶ Dell Desktop Monitor \$ 50.00 each
- ▶ Wi-Fi Access Complimentary
- ▶ Hard-Wired Internet Line \$ 80.00 each

TV/MONITORS

- ▶ 42" LCD TV \$250.00 each
- ▶ 52" LCD TV \$300.00 each
- ▶ 67" DLP TV \$300.00 each

VIDEO EQUIPMENT

- ▶ DVR/DVD Player \$ 40.00 each
- ▶ CD Player \$ 40.00 each
- ▶ VHS/DVD Player \$ 55.00 each
- ▶ Presentation Switcher \$250.00 each
- ▶ Camcorder with Tripod \$100.00 each

POWER

- ▶ Power Cable or Quad Box \$ 20.00 each
- ▶ Power Strip \$ 20.00 each
- ▶ Extension Cord \$ 20.00 each
- ▶ 50' VGA Cable \$ 20.00 each

AV SUPPORT

- ▶ AV Technician (in-meeting) \$ 50.00 per hour
- ▶ AV Technician (pre-meeting) \$ 30.00 per hour
- ▶ AV Audio Engineer \$425.00 Day Rate
- ▶ Lighting Design Technician \$425.00 Day Rate
- ▶ AV Stage Hand \$ 85.00 Show/Event Call

SCREENS

- ▶ 5x7 Tripod Projection Screen \$ 40.00 each
- ▶ 5x7 Fast Fold Dual Screen \$ 80.00 each
- ▶ 6x8 Fast Fold Dual Screen \$100.00 each
- ▶ 6x8 Tripod Projection Screen \$ 50.00 each
- ▶ 7x10 Fast Fold Dual Projection Screen \$120.00 each*
- ▶ 10x12 Fast Fold Dual Projection Screen \$160.00 each**

*Recommended Studio A or B only

**Studio A or B only



Audio Visual Pricing

Rental Pricing Per Day

LIGHTING PACKAGES

- ▶ Small Portable Lighting Tree \$300.00 each
- ▶ LED Portable Up Lighting \$ 35.00 each
- ▶ Truss \$ 25.00 each
- ▶ Truss Base \$ 25.00 each
- ▶ Lycian 1275 Spotlights \$200.00 each

AUDIO PACKAGE

- ▶ Portable PA System \$200.00
(includes: 2 portable speakers, 1 wired microphone, 1 mixer)*
- ▶ Mixer Microphone Patch \$140.00
(includes: 1 mixer, 1 wired microphone, overhead speaker patch)*

*Upgrade wired microphone to wireless microphone for an additional \$55 each or a wireless lavalier microphone for \$75 each.

ADDITIONAL MICROPHONES

- ▶ Handheld Wired \$ 25.00 each
- ▶ Handheld Wireless \$ 90.00 each
- ▶ Podium Gooseneck \$ 25.00 each
- ▶ Table Top \$ 25.00 each
- ▶ Lavalier (wired) \$ 60.00 each
- ▶ Lavalier (wireless) \$120.00 each
- ▶ Mic stands \$ 25.00 each
- ▶ PCDI Box/DI Box \$ 25.00 each

MEETING SUPPORT

- ▶ Wireless Mouse \$ 35.00 each
- ▶ Projection Clicker \$ 25.00 each
- ▶ Video Cart \$ 20.00 each
- ▶ Flip Chart Whiteboard Combo \$ 40.00 each
- ▶ Moving Lights \$ 150.00 each
Lighting Design Technician Required
- ▶ Mackie 12 Channel Mixer \$ 100.00 each

AUDIO

- ▶ CD Player \$ 40.00 each
- ▶ CD Recorder \$ 45.00 each
includes 1 disc
- ▶ 5 Piece Drum Kit \$ 150.00 each
- ▶ Audio Console 21 Channel \$ 200.00 each
- ▶ Powered/Portable Speaker \$ 75.00 each

DRAPERY

- ▶ Black Velour Pipe & Drape \$ 6.00 per foot

STAGING

- ▶ Entertainment Stage \$ 35.00 per 4x6 section
- ▶ Banquet Stage \$ 25.00 per 4x8 section
- ▶ LED Dance Floor \$1,200.00 plus labor*
Lighting Design Technician required
*2 AV Stage Hands Required for setup