

MEETING BREAK PACKAGES

Minimum of 20 guests/Price per guest

To simplify your meeting needs, we offer specialized break packages. All packages include a continental breakfast, mid-morning and afternoon break. Lunch may be added at an additional charge.

THE ELKHORN | 27

Service provided for 90 minutes for continental breakfast and 30 minutes for mid-morning and afternoon breaks.

BREAKFAST

- Seasonal sliced fruit and berries
- Croissants, muffins and danish
- Sweet butter, marmalade and fruit preserves
- Freshly brewed Aliante signature coffee, decaffeinated coffee and a selection of Harney & Sons teas
- Orange, apple, cranberry and tomato juices

MID-MORNING BREAK

- Freshly brewed Aliante signature coffee, decaffeinated coffee and a selection of Harney & Sons teas, assorted Pepsi brand soft drinks and Aliante bottled water

AFTERNOON BREAK

- Freshly brewed Aliante signature coffee, decaffeinated coffee and a selection of Harney & Sons teas, assorted Pepsi brand soft drinks and Aliante bottled water
- Freshly baked cookies and brownies

ENHANCEMENTS:

- Substitute freshly squeezed orange or grapefruit juice (per guest) 1.50

MEETING BREAK PACKAGES

Minimum of 20 guests/Price per guest

To simplify your meeting needs, we offer specialized break packages. All packages include a continental breakfast, mid-morning and afternoon break. Lunch may be added at an additional charge

THE DEER SPRINGS | 32

Service provided for 90 minutes for continental breakfast and 30 minutes for mid-morning and afternoon breaks.

BREAKFAST

- Seasonal sliced fruit and berries
- Muffins and sticky buns
- Hot ham, egg and cheese breakfast croissants
- Sweet butter, marmalade and fruit preserves
- Freshly brewed Aliante signature coffee, decaffeinated coffee, and a selection of Harney & Sons teas
- Orange, apple, cranberry and tomato juice

MID-MORNING BREAK

- Freshly brewed Aliante signature coffee, decaffeinated coffee and a selection of Harney & Sons teas, assorted Pepsi brand soft drinks and Aliante bottled water

AFTERNOON BREAK

- Freshly brewed Aliante signature coffee, decaffeinated coffee and a selection of Harney & Sons teas, assorted Pepsi brand soft drinks and Aliante bottled water
- Selection of candy bars
- Whole fresh fruit

ENHANCEMENTS

- Substitute freshly squeezed orange or grapefruit juice (per guest) 1.50

THEMED REFRESHMENT BREAKS

Minimum of 20 guests/Price per guest

Break packages are based on 30 minutes of service.

THE COFFEE CAFÉ | 8

- Freshly brewed Aliante signature coffee, decaffeinated coffee, and a selection of Harney & Sons teas
- Assortment of non-alcoholic syrups to include French vanilla, almond and raspberry

SWEET N' SALTY | 8

- Warm soft salted and plain pretzels served with Dijon, yellow mustard and cheese sauce
- Assorted Pepsi brand soft drinks and Aliante bottled water

THE MOVIE SNACK BAR | 10

- Assorted Rice Krispy treats, M&Ms, Snickers, Junior Mints, Reese's Peanut Butter Cups, Mounds, Kit Kat Bars and freshly popped popcorn
- Assorted Pepsi brand soft drinks and Aliante bottled water

PICK ME UP | 13

- Chocolate chip cookies, mini chocolate cupcakes and chocolate brownies
- Chocolate milk, whole milk and low-fat milk and freshly brewed Aliante signature coffee, and decaffeinated coffee

THE ICE CREAM PARLOR* | 13

- Hand dipped vanilla, chocolate and strawberry ice creams
- Chocolate, strawberry and caramel sauces
- Freshly whipped cream, chopped nuts, M&M's, maraschino cherries, crushed Kit Kat Bars, English toffee, crushed Oreo cookies
- Assorted Pepsi brand soft drinks and Aliante bottled water

THE HEALTH NUT | 15

- Turkey pinwheels with cranberry compote and grain mustard
- Assorted energy and granola bars
- Whole fresh fruit
- Whole grain bran-apple muffins with natural apple butter spread
- Assortment of Naked Juices

THEMED REFRESHMENT BREAKS

Minimum of 20 guests/Price per guest

Break packages are based on 30 minutes of service.

THE AFTERSCHOOL SNACK | 10

- Chocolate milk, whole milk and low-fat milk
- Assortment of jumbo fresh cookies to include: chocolate chip, oatmeal raisin, peanut butter and white chocolate macadamia nut

SPOT O' TEA | 15

- Selection of miniature scones, assorted tea sandwiches, miniature fruit tarts and pastries
- Assortment of Harney & Sons teas and freshly brewed Aliante signature coffee and decaffeinated coffee

TAKE ME OUT TO THE BALLGAME | 13

- Stadium hot dogs with all the trimmings
- Freshly popped popcorn, Cracker Jacks and soft pretzels with cheddar cheese sauce and honey mustard
- Root beer, cream soda and iced tea

SOUTH OF THE BORDER | 14

- Taquitos, churros, tortilla chips, salsa and sour cream
- Assortment of Pepsi brand soft drinks and Aliante bottled water

ENHANCEMENTS:

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| • Margaritas (by the pitcher) | 12.00 |
| • Domestic beer selection (based on consumption) | 4.50 |
| • Imported beer selection (based on consumption) | 5.00 |
| • Freshly brewed Aliante signature coffee or decaffeinated coffee (per gallon) | 41.00 |

SNACKS

Danish, croissant, donut or muffin selections (per dozen)	28.00
Assorted bagels and cream cheese (per dozen)	36.00
Sliced Scottish smoked salmon (per guest)	8.00
Assortment of open faced finger sandwiches (per dozen)	35.00
Assortment of biscotti (per dozen)	29.00
Seasonal whole fresh fruit (per piece)	2.50
Chocolate dipped strawberries (per dozen)	36.00
Freshly baked cookies to include: (per dozen)	
Chocolate chip, oatmeal raisin, peanut butter and white chocolate macadamia nut	27.00
Assortment of Rice Krispy treats (per dozen)	27.00
Assortment of blonde and fudge brownies (per dozen)	27.00
Assortment of French and Viennese pastries (per dozen)	42.00
Fresh fruit with your choice of honey, yogurt or chocolate sauce (per 25 guests)	35.00
Sliced seasonal fresh fruit and berries (per guest, minimum of 10 guests)	6.00
Jumbo soft pretzels with honey mustard and cheddar cheese sauce (per dozen)	30.00
Assorted candy bars (each)	2.50
Assorted Häagen-Dazs ice cream bars (each)	4.50
Assortment of energy/granola bars (each)	3.00
Assorted deluxe mixed nuts (per pound)	30.00
Chips, pretzels or energy mix (per bowl, serves 25 guests)	21.00
Vegetable dip and onion dip (per quart)	6.00
Freshly popped popcorn (per bowl, serves 25 guests)	24.00
Blue and yellow corn tortilla chips and salsa (per bowl, serves 25 guests)	27.00
Guacamole (per quart)	8.00

CONTINENTAL & LIGHT BREAKFAST BUFFETS

Minimum of 20 guests/Price per guest

CLASSIC CONTINENTAL | 14

- Croissants, assorted muffins and danish
- Sweet butter, marmalade and fruit preserves
- Individual cold cereals and milk
- Orange, apple and cranberry juices
- Freshly brewed Aliante signature coffee, decaf coffee and a selection of Harney & Sons teas, citrus infused water

SUNRISE | 16

- Assorted whole fruits
- Croissants, assorted muffins and danish
- Sweet butter, marmalade and fruit preserves
- Plain & flavored yogurts with granola
- Hot oatmeal bar with fresh berries, brown sugar, dried fruits, caramelized apples and maple syrup
- Orange, apple and cranberry juices
- Freshly brewed Aliante signature coffee, decaf coffee and a selection of Harney & Sons teas, citrus infused water

MANHATTAN | 19

- Sliced fruit and berry display
- Croissants, assorted muffins and danish
- Sweet butter, marmalade and fruit preserves
- Smoked salmon platter with fresh tomato, red onion and capers
- Assorted mini bagels with cream cheese
- Orange, apple and cranberry juices
- Freshly brewed Aliante signature coffee, decaf coffee and a selection of Harney & Sons teas and citrus infused water

ON THE GO | 19

- Fresh fruit and berry salad
- Assorted doughnuts
- Yogurt parfait bar with granola, berries, dried fruits and honey
- Breakfast burritos
- Berry smoothies
- Red Bull
- Orange, apple and cranberry juices
- Freshly brewed Aliante signature coffee, decaf coffee and a selection of Harney & Sons teas and citrus infused water

PLATED BREAKFASTS

Minimum of 20 guests/Price per guest

Your guests will enter the room to a continental breakfast consisting of croissants, assorted muffins and danish with sweet butter and fruit preserves. Apple, orange and cranberry juices, freshly brewed Aliante signature coffee, decaf and a selection of Harney & Sons teas. Entrées are then served by our experienced banquet staff.

CHORIZO CON HUEVOS | 19

Eggs scrambled with chorizo sausage & served with refried beans, corn tortillas and fresh pico di gallo

ALL AMERICAN | 20

Scrambled eggs with your choice of sausage links, hickory smoked bacon or center cut ham steak with potato hash browns

COUNTRY STYLE EGGS BENEDICT | 21

Split buttermilk biscuit topped with two maple sausage patties, poached eggs and country gravy. Served with potato hash browns

NEW ORLEANS STYLE PAIN PERDUE | 21

Creole French toast made with a crusty baguette served with a maple sausage patty, hickory smoked bacon, fresh berries, warm maple syrup and freshly whipped cream

NEW YORK STEAK & EGGS | 23

Grilled 7oz steak with scrambled eggs, potato hash browns and sautéed asparagus

FULL BREAKFAST BUFFETS

Minimum of 20 guests/Price per guest

THE ALIANTE | 19

- Fresh fruit, melon and berry salad
- Fluffy scrambled eggs
- Hickory smoked bacon and maple sausage link
- Breakfast potatoes
- Cinnamon brioche French toast, warm maple syrup
- Croissants, assorted muffins and danish
- Sweet butter, marmalade and fruit preserves
- Orange, apple and cranberry juices
- Freshly brewed Aliante signature coffee, decaf coffee and a selection of Harney & Sons teas, citrus infused water

BAJA BREAKFAST | 21

- Fresh fruit, melon and berry salad
- Chorizo con huevos
- Hickory smoked bacon and maple sausage link
- Refried beans topped with queso fresco
- Flour and corn tortillas
- Fresh salsa bar
- Croissants, assorted muffins and danish
- Sweet butter, marmalade and fruit preserves
- Orange, apple and cranberry juices
- Freshly brewed Aliante signature coffee, decaf coffee and a selection of Harney & Sons teas and citrus infused water

HEALTHY START | 22

- Sliced fruit and berry display
- Hot oatmeal bar with fresh berries, brown sugar, caramelized apples and maple syrup
- Spinach, bell pepper and cheddar frittata
- Turkey bacon and chicken & apple sausage
- Sliced beefsteak tomatoes with grilled & chilled asparagus
- Assorted muffins with apple butter and fruit preserves
- Peach, berry and melon smoothies
- Orange, apple and cranberry juices
- Freshly brewed Aliante signature coffee, decaf coffee and a selection of Harney & Sons teas and citrus infused water

FULL BREAKFAST BUFFETS

Minimum of 20 guests/Price per guest

SOUTHERN MORNING | 24

- Fresh fruit, melon and berry salad
- Fluffy scrambled eggs
- Southern fried chicken
- Home style waffles
- Biscuits and white gravy
- Cheddar cheese grits
- Croissants, assorted muffins and danish
- Sweet butter, marmalade and fruit preserves
- Orange, apple and cranberry juices
- Freshly brewed Aliante signature coffee, decaf coffee and a selection of Harney & Sons teas and citrus infused water

CAROUSEL | 32

- Sliced fruit and berry display
- Eggs benedict
- Hickory smoked bacon or maple sausage link
- Lyonnaise potatoes
- Grilled NY steaks
- Eggs and omelets prepared to order. Selections include: tomatoes, bell peppers, mushrooms, onions, ham, spinach, sausage, bacon and cheddar and swiss cheeses (uniformed chef attendant)*
- Croissants, assorted muffins and danish
- Sweet butter, marmalade and fruit preserves
- Smoked salmon platter with tomato, red onion and capers
- Assorted mini bagels with cream cheese
- Orange, apple and cranberry juices
- Freshly brewed Aliante signature coffee, decaf coffee and a selection of Harney & Sons teas and citrus infused water

BRUNCH SELECTIONS

Minimum of 20 guests/Price per guest

LE BISTRO | 39

- Sliced fruit and berry display
- Smoked salmon platter with tomato, red onion and capers
- Beefsteak tomato, creamy cucumber and pickled red onion salad
- Assorted mini bagels, croissants, muffins and danish
- Cream cheese, sweet butter, marmalade and fruit preserves
- Yogurt parfait bar with granola, berries, dried fruits and honey
- Peach, berry and melon smoothies
- Orange, apple and cranberry juices
- Freshly brewed Aliante signature coffee, decaf coffee and a selection of Harney & Sons teas and citrus infused water
- Eggs benedict
- Grand Marnier and fresh strawberry croissant french toast
- Hickory smoked bacon and maple sausage link
- Lyonnaise potatoes
- Grilled salmon with spicy lemon butter & wilted spinach
- Pork tenderloin with jalapeno & grilled corn polenta
- White chocolate bread pudding with warm bourbon whisky sauce
- Assorted mini key lime pies, brownies and crème puffs

FRENCH QUARTER | 43

- Sliced fruit and berry display
- Shrimp remoulade salad
- Assorted mini bagels, croissants, muffins and danish
- Cream cheese, sweet butter, marmalade and fruit preserves
- Chilled tomato gazpacho with brie and manchego cheeses
- Classic Caesar salad
- Yogurt parfait bar with granola, berries, dried fruits and honey
- Peach, berry and melon smoothies
- Orange, apple and cranberry juices
- Freshly brewed Aliante signature coffee, decaf coffee and a selection of Harney & Sons teas and citrus infused water
- Eggs Sardou (poached eggs served atop fresh artichoke hearts with creamed spinach and hollandaise)
- Apple cinnamon crepes
- Hickory smoked bacon and maple sausage link
- Potatoes O'Brien
- Pecan crusted red snapper with champagne cream sauce
- Rib eye medallions with grilled peppers, onion and wild mushrooms
- Cheese ravioli in a rich lobster cream sauce
- Brandied apple cobbler
- Assorted mini éclairs, cannoli and tiramisu

BRUNCH SELECTIONS - CONTINUED

Minimum of 20 guests/Price per guest

PARISIAN | 48

- Sliced fruit and berry display
- Jumbo shrimp with cocktail & remoulade sauces
- Beefsteak tomato and fresh mozzarella salad
- Raspberry field green salad with blue cheese, candied pecans and balsamic vinaigrette
- Assorted mini bagels, croissants, muffins and danish
- Cream cheese, sweet butter, marmalade and fruit preserves
- Yogurt parfait bar with granola, berries, dried fruits and honey
- Peach, berry and melon smoothies
- Orange, apple and cranberry juices
- Freshly brewed Aliante signature coffee, decaf coffee and a selection of Harney & Sons teas and citrus infused water
- Eggs benedict
- Belgian waffles with berries and fresh whipped cream
- Hickory smoked bacon and maple sausage links
- Lyonnaise potatoes
- Blackened king salmon with Maine lobster bisque
- Grilled rib eye medallions with grilled jumbo asparagus and roasted garlic demi-glace
- Truffled parmigiano risotto with oven dried tomatoes and crispy pancetta
- Eggs and omelets prepared to order.
Selections include: tomatoes, bell peppers, mushrooms, onions, ham, spinach, sausage, bacon and cheddar and swiss cheeses
- Bananas foster bread pudding with vanilla bean ice cream
- Assorted French pastries

Lunch Buffets

Minimum of 20 guests/ Price per guest

FIELD OF GREENS | 25

- Chef's soup du jour
- Thick cut beefsteak tomatoes with fresh mozzarella *(Vegetarian Friendly, Gluten Free)*
- Grilled vegetable pasta salad *(Vegan Friendly, Vegetarian Friendly)*
- Country potato salad *(Vegetarian Friendly, Gluten Free)*
- Chopped romaine, baby spinach and mixed field greens *(Vegan Friendly, Vegetarian Friendly, Gluten Free, Dairy Free)*
- Diced grilled chicken, sliced mushrooms, bacon, shredded cheese, black olives, cherry tomato, cucumber, garlic croutons, chopped egg and shredded carrots
- Assorted vinaigrettes and dressings
- Dinner rolls and breadsticks *(Vegetarian Friendly)*
- Sliced fruit and berry display *(Vegan Friendly, Vegetarian Friendly, Gluten Free, Dairy Free)*
- Chef's sweet table to include cakes and mini pastries *(Vegetarian Friendly)*

BEVERAGES

- Freshly brewed Aliante signature coffee, decaf coffee, a selection of Harney & Sons teas and citrus infused water

THAT'S A WRAP | 26

- Chef's soup du jour
- Garden salad with assorted dressings *(Vegan Friendly, Vegetarian Friendly, Gluten Free, Dairy Free)*
- Grilled vegetable pasta salad *(Vegetarian Friendly, Gluten Free)*
- Country potato salad *(Vegetarian Friendly, Gluten Free)*
- Crisp coleslaw *(Vegetarian Friendly, Gluten Free)*
- Assortment of grilled chicken and grilled vegetable wraps
- East coast Italian-style hoagies
- Roast turkey and Swiss cheese on croissants
- Fresh fruit, melon and berry salad *(Vegan Friendly, Vegetarian Friendly, Gluten Free, Dairy Free)*
- Chef's sweet table to include cakes and mini pastries *(Vegetarian Friendly)*

Beverages

- Freshly brewed Aliante signature coffee, decaf coffee, a selection of Harney & Sons teas and citrus infused water.

Lunch Buffets

Minimum of 20 guests/ Price per guest

CAFÉ AMERICANO | 28

- Chef's soup du jour
- Mixed field greens with assorted dressings *(Vegan Friendly, Vegetarian Friendly, Gluten Free, Dairy Free)*
- Grilled vegetable pasta salad *(Vegetarian Friendly)*
- Gold potato salad *(Vegetarian Friendly, Gluten Free)*
- Grilled chicken breast *(Gluten Free, Dairy Free)*
- Grilled ground sirloin patties *(Gluten Free, Dairy Free)*
- Brown sugar and Tabasco sweet potato wedges *(Vegan Friendly, Vegetarian Friendly, Gluten Free, Dairy Free)*
- Chef's selection of grilled and sautéed vegetables *(Vegan Friendly, Vegetarian Friendly, Gluten Free, Dairy Free)*
- Sliced cheddar and Swiss cheeses, mustards, A-1 and mayonnaise *(Vegetarian Friendly, Gluten Free)*
- Burger buns, green leaf lettuce, deli pickles, sliced tomatoes and red onions *(Vegetarian Friendly, Gluten Free)*
- Chef's sweet table to include cakes and mini pastries *(Vegetarian Friendly)*

BEVERAGE

- Freshly brewed Aliante signature coffee, decaf coffee, a selection of Harney & Sons teas, iced tea and citrus infused water

THE CORNER DELI | 28

- Chef's soup du jour
- Freshly tossed Caesar salad *(Vegetarian Friendly)*
- Crisp coleslaw *(Vegetarian Friendly)*
- Country potato salad *(Vegetarian Friendly)*
- Sliced deli meat display to include: roast beef, honey smoked ham, fresh roast turkey and genoa salami
- Choice of egg salad, tuna salad or chicken salad
- Green leaf lettuce, deli pickles, sliced tomatoes and red onions *(Vegan Friendly, Vegetarian Friendly, Gluten Free, Dairy Free)*
- Swiss, pepper jack, cheddar and provolone cheeses *(Vegetarian Friendly, Gluten Free)*
- Whole grain and yellow mustards, creamy horseradish and mayonnaise *(Vegetarian Friendly)*
- White, wheat, sourdough and marble rye bread *(Vegetarian Friendly)*
- Cheesecake and freshly baked cookies *(Vegetarian Friendly)*

BEVERAGE

- Freshly brewed Aliante signature coffee, decaf coffee, a selection of Harney & Sons teas, iced tea and citrus infused water

Lunch Buffets

Minimum of 20 guests/ Price per guest

DOWN HOME FISH FRY | 28

- Tossed garden salad with assorted dressings *(Vegan Friendly, Vegetarian Friendly, Dairy Free)*
- Crisp coleslaw *(Vegetarian Friendly)*
- Country potato salad *(Vegetarian Friendly)*
- Fresh fruit, melon and berry salad *(Vegan Friendly, Vegetarian Friendly, Gluten Free, Dairy Free)*
- Corn fried catfish *(Vegetarian Friendly)*
- Rotisserie chicken *(Dairy Free)*
- Hushpuppies *(Vegetarian Friendly)*
- Fresh corn cobbettes *(Vegan Friendly, Vegetarian Friendly)*
- Macaroni and cheese *(Vegetarian Friendly)*
- Cocktail, tarter and remoulaude sauces *(Vegetarian Friendly)*
- Buttermilk biscuits and dinner rolls with honey and butter *(Vegetarian Friendly)*
- Key Lime tarts and chocolate brownies *(Vegetarian Friendly)*

BEVERAGE

- Freshly brewed Aliante signature coffee, decaf coffee, a selection of Harney & Sons teas, iced tea and citrus infused water

RED DRAGON EXPRESS | 28

- Wonton soup
- Garden salad with oriental dressing *(Vegan Friendly, Vegetarian Friendly, Dairy Free)*
- Sesame cucumber salad *(Vegetarian Friendly)*
- Beef and broccoli *(Gluten Free, Dairy Free)*
- Sweet and sour chicken *(Gluten Free, Dairy Free)*
- Chow mein noodles *(Vegetarian Friendly, Dairy Free)*
- Pork fried rice *(Dairy Free)*
- Stir-fried vegetables *(Vegan Friendly, Vegetarian Friendly, Dairy Free)*
- Assorted mini pastries and fortune cookies *(Vegetarian Friendly)*

BEVERAGE

- Freshly brewed Aliante signature coffee, decaf coffee, a selection of Harney & Sons teas, iced tea and citrus infused water

Lunch Buffets

Minimum of 20 guests/ Price per guest

SOUTH OF THE BORDER | 28

- Romaine and cilantro salad with assorted dressings *(Vegetarian Friendly)*
- Fresh fruit, melon and berry salad *(Vegan Friendly, Vegetarian Friendly, Gluten Free, Dairy Free)*
- Fresh tortilla chips *(Vegan Friendly, Vegetarian Friendly, Gluten Free)*
- Salsa bar to include: pico di gallo, fire roasted salsa, black bean salsa, pickled carrots and jalapenos, sliced cucumbers *(Vegan Friendly, Vegetarian Friendly, Gluten Free, Dairy Free)*
- Spicy shredded chicken *(Gluten Free, Dairy Free)*
- Fajita-style beef *(Gluten Free, Dairy Free)*
- Cheese enchiladas *(Vegetarian Friendly, Dairy Free)*
- Spanish rice *(Vegetarian Friendly, Dairy Free)*
- Refried beans *(Vegetarian Friendly)*
- Flour and corn tortillas *(Vegetarian Friendly, Dairy Free)*
- Chef's sweet table to include assorted cakes and mini pastries *(Vegetarian Friendly)*

BEVERAGE

- Freshly brewed Aliante signature coffee, decaf coffee, a selection of Harney & Sons teas, iced tea and citrus infused water

PASTA PRIMA | 30

- Classic tossed Caesar salad *(Vegetarian Friendly)*
- Fresh mozzarella and tomato salad with basil and extra virgin olive oil *(Vegetarian Friendly, Gluten Free)*
- Chef's tomato Florentine soup *(Vegetarian Friendly, Gluten Free)*
- Parmesan crusted chicken breast in natural jus *(Vegetarian Friendly)*
- Red snapper fraise
- Fresh cavatelli pasta with bolognese *(Dairy Free)*
- Chef's selection of fresh vegetables sautéed in olive oil and crushed pepper *(Vegan Friendly, Vegetarian Friendly, Gluten Free, Dairy Free)*
- Rustic Italian bread display *(Vegetarian Friendly)*
- Mini tiramisu, cannoli and éclair *(Vegetarian Friendly)*

BEVERAGE

- Freshly brewed Aliante signature coffee, decaf coffee, a selection of Harney & Sons teas, iced tea and citrus infused water

Luncheons

Minimum of 20 guests/ Price per guest

PLATED SOUP, SALAD, SANDWICH & DESSERT | 22

SOUP - CHOICE OF ONE SOUP

- Creole tomato bisque *(Vegetarian Friendly, Gluten Free)*
- New England clam chowder *(Gluten Free)*
- Country chicken noodle *(Dairy Free)*
- Broccoli and cheddar *(Gluten Free)*
- Loaded baked potato *(Gluten Free)*

SALAD AND SANDWICH - CHOICE OF ONE OF EACH

Salad and half sandwich will be plated together

- Classic Caesar salad *(Vegetarian Friendly, Gluten Free)*
- Tossed salad with ranch and cheddar *(Vegetarian Friendly, Gluten Free)*
- Spinach salad with bacon vinaigrette *(Dairy Free)*
- Field greens with raspberry vinaigrette *(Vegan Friendly, Vegetarian Friendly, Gluten Free, Dairy Free)*
- Vegetable crudité with dipping sauce *(Vegetarian Friendly)*
- Roast beef and cheddar on wheat
- Turkey and Swiss on croissant
- Grilled vegetable wrap *(Vegetarian Friendly)*
- Chicken or tuna salad on wheat
- Chinese chicken salad wrap *(Dairy Free)*
- Pastrami on rye with coleslaw and island dressing

BEVERAGE

- Freshly brewed Aliante signature coffee, decaf coffee, a selection of Harney & Sons teas, iced tea and citrus infused water

DESSERT

- Chef's sweet table to include assorted cakes and mini pastries *(Vegetarian Friendly)*

Luncheons

Minimum of 20 guests/ Price per guest

PLATED THREE COURSE LUNCHEON | 28

APPETIZER - CHOICE OF ONE SOUP OR SALAD

- Creole tomato bisque *(Vegetarian Friendly, Gluten Free)*
- Country chicken noodle *(Dairy Free)*
- New England clam chowder *(Gluten Free)*
- Broccoli and cheddar *(Gluten Free)*
- Classic Caesar salad *(Vegetarian Friendly)*
- Tossed salad ranch and cheddar *(Vegetarian Friendly, Gluten Free)*
- Spinach salad *(Vegetarian Friendly)*
- Field greens with raspberry vinegar *(Vegan Friendly, Vegetarian Friendly)*

ENTRÉE - CHOICE OF ONE ENTRÉE

- Half roasted rosemary chicken with natural jus *(Gluten Free, Dairy Free)*
- Spinach and boursin cheese stuffed chicken breast with parmesan cream *(Gluten Free)*
- Blackened salmon with saveur creole sauce *(Gluten Free)*
- Grilled flat iron steak with red wine demi-glace *(Gluten Free, Dairy Free)*
- Roasted vegetable crepes with herb béchamel *(Vegetarian Friendly)*

SIDEDISH - CHOICE OF ONE SIDEDISH

- Macaroni and cheese casserole *(Vegetarian Friendly)*
- Penne alfredo *(Vegetarian Friendly)*
- Vegetable rice pilaf *(Vegan Friendly, Vegetarian Friendly)*
- Fresh whipped potatoes *(Vegetarian Friendly, Gluten Free)*
- Rosemary roasted potatoes *(Vegetarian Friendly)*

BEVERAGE

- Freshly brewed Aliante signature coffee, decaf coffee, a selection of Harney & Sons teas, iced tea and citrus infused water

DESSERT CHOICE OF ONE

- Carrot cake *(Vegetarian Friendly)*
- Fresh fruit parfait *(Vegetarian Friendly)*
- Chocolate cake *(Vegetarian Friendly)*

BOX LUNCHES | \$16

CHOICE OF ONE SANDWICH BELOW

Includes a piece of whole fresh fruit, individual bag of chips, and chocolate chip cookie

- Roast beef and cheddar on baguette
- Turkey and Swiss on croissant
- Chicken salad or tuna salad on wheat
- Chinese chicken salad wrap

Dinner Buffets

Minimum of 20 guests/ Price per guest

FOOD FOR THOUGHT | 38

- Tossed garden salad with assorted dressings *(Vegan Friendly, Vegetarian Friendly, Gluten Free, Dairy Free)*
- Creamy cucumber and roasted red pepper salad *(Vegan Friendly, Vegetarian Friendly, Gluten Free)*
- Grilled and chilled vegetable display *(Vegan Friendly, Vegetarian Friendly, Gluten Free, Dairy Free)*
- Chicken breast marsala *(Gluten Free)*
- London broil *(Gluten Free)*
- Sautéed salmon in lemon butter *(Gluten Free)*
- Chef's fresh vegetable selection *(Vegan Friendly, Vegetarian Friendly, Gluten Free, Dairy Free)*
- Vegetable rice pilaf *(Vegan Friendly, Vegetarian Friendly, Dairy Free)*
- Oven-roasted herbed potatoes *(Vegan Friendly, Vegetarian Friendly, Dairy Free)*
- Assorted dinner rolls and butter *(Vegetarian Friendly)*
- Chef's sweet table to include cakes and mini pastries *(Vegetarian Friendly)*
- Fresh brewed Aliante signature coffee, decaf coffee and a selection of Harney & Sons teas and citrus infused water

BUBBAS BBQ | 38

- Tossed garden salad with assorted dressings *(Vegan Friendly, Vegetarian Friendly, Gluten Free, Dairy Free)*
- Beefsteak tomato, cucumber and pickled red onion salad *(Vegan Friendly, Vegetarian Friendly, Gluten Free, Dairy Free)*
- Country potato salad *(Vegetarian Friendly, Gluten Free)*
- Crisp coleslaw *(Vegetarian Friendly, Gluten Free)*
- Mesquite-smoked pork ribs *(Gluten Free, Dairy Free)*
- Barbequed Atlantic salmon *(Gluten Free)*
- Chili garlic rotisserie chicken *(Gluten Free, Dairy Free)*
- Fresh roasted corn succotash *(Vegan Friendly, Vegetarian Friendly, Gluten Free)*
- Red beans and rice *(Vegan Friendly, Vegetarian Friendly, Dairy Free)*
- Brown sugar and Tabasco sweet potato wedges *(Vegan Friendly, Vegetarian Friendly, Dairy Free)*
- Assorted dinner rolls and butter *(Vegetarian Friendly)*
- Hot apple cobbler *(Vegan Friendly, Vegetarian Friendly)*
- Chef's sweet table to include cakes and mini pastries
- Fresh brewed Aliante signature coffee, decaf coffee and a selection of Harney & Sons teas and citrus infused water

Dinner Buffets

Minimum of 20 guests/ Price per guest

CALIENTE ALIANTE | 39

- Baja-style tossed salad with assorted dressings *(Vegan Friendly, Vegetarian Friendly, Dairy Free)*
- Spicy shrimp and avocado ceviche *(Gluten Free, Dairy Free)*
- Queso fundido *(Gluten Free)*
- Fresh tortilla chips *(Vegan Friendly, Vegetarian Friendly, Dairy Free)*
- Carne asada *(Gluten Free, Dairy Free)*
- Carnitas *(Gluten Free, Dairy Free)*
- Pollo marinado en limon *(Gluten Free, Dairy Free)*
- Spanish rice *(Vegan Friendly, Vegetarian Friendly, Dairy Free)*
- Cheese enchiladas *(Vegetarian Friendly)*
- Refried beans *(Vegan Friendly, Vegetarian Friendly, Dairy Free)*
- Flour and corn tortillas *(Vegan Friendly, Vegetarian Friendly, Dairy Free)*
- Guacamole *(Vegan Friendly, Vegetarian Friendly, Dairy Free)*
- Salsa bar: pico de gallo, fire-roasted salsa, black bean salsa, pickled carrots and jalapenos, sliced cucumbers *(Vegan Friendly, Vegetarian Friendly, Gluten Free)*
- Chef's sweet table to include cakes and mini pastries *(Vegetarian Friendly)*
- Fresh brewed Aliante signature coffee, decaf coffee and a selection of Harney & Sons teas and citrus infused water

Dinner Buffets

Minimum of 20 guests/ Price per guest

KA'ANAPALI | 41

- Tossed garden salad with assorted dressings *(Vegan Friendly, Vegetarian Friendly, Gluten Free, Dairy Free)*
- Hawaiian-style ahi tuna poke *(Dairy Free)*
- Polynesian glass noodle salad *(Vegan Friendly, Vegetarian Friendly, Dairy Free)*
- Fresh fruit and melon salad *(Vegan Friendly, Vegetarian Friendly, Gluten Free, Dairy Free)*
- Pork loin with soy-ginger glaze *(Gluten Free, Dairy Free)*
- Teriyaki chicken breast *(Gluten Free, Dairy Free)*
- Sesame tuna filet with sweet coconut chili sauce *(Gluten Free)*
- Island rice
- Stir fried vegetables *(Vegan Friendly, Vegetarian Friendly, Gluten Free, Dairy Free)*
- Steamed jasmine rice *(Vegan Friendly, Vegetarian Friendly, Dairy Free)*
- Hawaiian rolls and sweet cream butter *(Vegetarian Friendly)*
- Warm pineapple white chocolate bread pudding *(Vegetarian Friendly)*
- Kona coffee cheesecake *(Vegetarian Friendly)*
- Fresh brewed Aliante signature coffee, decaf coffee and a selection of Harney & Sons teas and citrus infused water

FORTUNE COOKIE | 41

- Oriental tossed salad with assorted dressings *(Vegan Friendly, Vegetarian Friendly)*
- Sesame cucumber salad *(Vegan Friendly, Vegetarian Friendly, Gluten Free, Dairy Free)*
- Edamame *(Vegan Friendly, Vegetarian Friendly, Gluten Free, Dairy Free)*
- Assorted dim sum to include potsticker, steamed bun and egg roll
- Spicy kung pao beef *(Gluten Free, Dairy Free)*
- Yellow curry with chicken *(Dairy Free)*
- Pan-fried rice noodle with ginger and green onions *(Vegetarian Friendly, Dairy Free)*
- Combination fried rice *(Vegetarian Friendly)*
- Steamed rice *(Vegan Friendly, Vegetarian Friendly, Dairy Free)*
- Stir fried vegetables *(Vegan Friendly, Vegetarian Friendly, Gluten Free, Dairy Free)*
- Fortune cookies and assorted mini pastries *(Vegetarian Friendly)*
- Fresh brewed Aliante signature coffee, decaf coffee and a selection of Harney & Sons teas and citrus infused water

Dinner Buffets

Minimum of 20 guests/ Price per guest

CONSTANTINO | 48

- Field green salad with assorted vinaigrettes *(Vegetarian Friendly, Gluten Free, Dairy Free)*
- Capresse *(Vegetarian Friendly)*
- Grilled and marinated vegetables and select italian meats *(Gluten Free, Dairy Free)*
- Hummus, feta cheese and pita chips *(Vegetarian Friendly)*
- Grilled beef medallions with kalamata olive demi-glace *(Gluten Free, Dairy Free)*
- Salmon, clams and shrimp in tomato wine broth *(Gluten Free, Dairy Free)*
- Spinach and artichoke-stuffed chicken breast *(Gluten Free)*
- Saffron rice *(Vegan Friendly, Vegetarian Friendly, Dairy Free)*
- Chef's vegetable selection sautéed in olive oil *(Vegan Friendly, Vegetarian Friendly, Dairy Free)*
- Penne pasta with basil, cherry tomatoes and mushrooms *(Vegan Friendly, Vegetarian Friendly, Dairy Free)*
- Freshly-baked artisan breads and butter *(Vegetarian Friendly)*
- Mini tiramisu, cannoli and éclair *(Vegetarian Friendly)*
- Petite fruit tarts *(Vegetarian Friendly)*
- Fresh brewed Aliante signature coffee, decaf coffee and a selection of Harney & Sons teas and citrus infused water

COSMOPOLITAN | 49

- Classic tossed Caesar salad with parmesan crisp *(Vegetarian Friendly)*
- Fresh mozzarella, tomato and basil salad *(Vegetarian Friendly, Gluten Free)*
- Sliced fresh fruit and melon display *(Vegetarian Friendly, Gluten Free, Dairy Free)*
- Ahi tuna poke *(Vegetarian Friendly, Dairy Free)*
- Grilled rib eye medallions *(Gluten Free, Dairy Free)*
- Ahi tuna with wasabi macaroni and cheese
- Prosciutto and sundried tomato stuffed chicken breast *Gluten Free)*
- Roasted garlic whipped potatoes *(Vegan Friendly, Vegetarian Friendly, Gluten Free, Dairy Free)*
- Sautéed asparagus with baby vegetables *(Vegan Friendly, Vegetarian Friendly, Gluten Free, Dairy Free)*
- Aged parmesan risotto *(Vegetarian Friendly)*
- Freshly-baked artisan breads and butter *(Vegetarian Friendly)*
- NY-style cheesecake with chocolate and caramel sauces *(Vegetarian Friendly)*
- Full assortment of mini pastries *(Vegetarian Friendly)*
- Fresh brewed Aliante signature coffee, decaf coffee and a selection of Harney & Sons teas and citrus infused water

Three Course Plated Dinners

Minimum of 20 guests/ Price per guest

MONTEREY | 40

CHOICE OF SOUP OR SALAD

- Gulf Coast seafood gumbo *(Dairy Free)*
- Tomato bisque *(Vegetarian Friendly)*
- Classic Caesar salad with parmesan crisp *(Vegetarian Friendly, Gluten Free)*
- House garden salad with ranch, Italian or island dressing *(Vegan Friendly, Vegetarian Friendly, Gluten Free)*

CHOICE OF ENTRÉE

- Blackened salmon filet with fresh herbed rice pilaf, Chef's selection of vegetables and creole sauce
- Chorizo-stuffed chicken breast with refried beans, Spanish rice, Chef's selection of vegetables and a cilantro cream sauce
- Grilled flat iron steak with macaroni and cheese casserole, Chef's selection of vegetables and beef demi-glace

CHOICE OF DESSERT

- Fresh melon and berry martini *(Vegan Friendly, Vegetarian Friendly, Gluten Free, Dairy Free)*
- Lemon meringue tart *(Vegetarian Friendly)*
- Warm white chocolate bread pudding *(Vegetarian Friendly)*

BEVERAGE

- Fresh brewed Aliante signature coffee, decaf coffee and a selection of Harney & Sons teas and citrus infused water

TORREY PINES | 50

CHOICE OF SOUP OR SALAD

- New England clam chowder *(Gluten Free)*
- Cream of roasted red pepper and asparagus *(Vegan Friendly, Vegetarian Friendly, Gluten Free, Dairy Free)*
- Classic Caesar salad with parmesan crisp *(Vegetarian Friendly, Gluten Free)*
- Field greens with fresh raspberries, stilton cheese and candied walnuts with balsamic dressing *(Vegetarian Friendly, Gluten Free)*

CHOICE OF ENTRÉE

- Ahi tuna filet with macaroni and cheese, Chef's selection of vegetables and a spicy tomato soy sauce
- Wild mushroom and spinach stuffed chicken breast with freshly-whipped potatoes, Chef's selection of vegetables and a California chardonnay chicken jus *(Gluten Free)*
- Grilled NY steak with roasted garlic-whipped potatoes, Chef's selection of vegetables and a peppercorn demi-glace *(Gluten Free)*

CHOICE OF DESSERT

- Warm white chocolate bread pudding *(Vegetarian Friendly)*
- Individual chocolate mousse cake *(Vegetarian Friendly)*
- NY style cheesecake with chocolate and caramel sauces *(Vegetarian Friendly)*

BEVERAGE

- Fresh brewed Aliante signature coffee, decaf coffee and a selection of Harney & Sons teas and citrus infused water

Three Course Plated Dinners

Minimum of 20 guests/ Price per guest

AUGUSTA | 60

CHOICE OF SOUP OR SALAD

- Maine lobster bisque *(Gluten Free)*
- Cream of roasted red pepper and asparagus *(Gluten Free)*
- Classic Caesar with grilled asparagus and tomato *(Vegetarian Friendly, Gluten Free)*
- Field greens with fresh raspberries, stilton cheese and candied walnuts *(Vegan Friendly, Vegetarian Friendly, Gluten Free)*

CHOICE OF ENTRÉE

- Petite filet mignon with blackened salmon served with freshly whipped potatoes, Chef's selection of vegetables and appropriate sauces *(Gluten Free)*
- Petite filet mignon with wild mushroom and spinach stuffed chicken breast, served with freshly-whipped potatoes, Chef's selection of vegetables and appropriate sauces *(Gluten Free)*
- 9oz filet mignon with roasted garlic whipped potatoes, Chef's selection of vegetables and a peppercorn demi-glace *(Gluten Free)*

BEVERAGE

- Fresh brewed Aliante signature coffee, decaf coffee and a selection of Harney & Sons teas and citrus infused water

CHOICE OF DESSERT

- Crème brulee with fresh seasonal berries *(Vegetarian Friendly, Gluten Free)*
- Individual chocolate mousse cake *(Vegetarian Friendly)*
- NY-style cheesecake with chocolate and caramel sauces *(Vegetarian Friendly)*

PLATED APPETIZERS TO ENHANCE YOUR MEAL

CHILLED

- Traditional jumbo shrimp cocktail served with fresh lemon, cocktail and remoulade sauces | 11 *(Gluten Free)*
- Seared rare sliced ahi tuna with shitake mushroom, artichoke and sesame salad | 11 *(Dairy Free)*
- Seared rare sliced rib eye with avocado, charred chili, tomato and tortilla crisp | 11 *(Dairy Free)*

HOT STUFF

- Jumbo lump crab cake with roasted corn and black bean salsa | 13 *(Gluten Free, Dairy Free)*
- Pan-fried pork pot stickers with spicy soy sauce and sesame | 8 *(Dairy Free)*
- Pecan-crusted shrimp with wilted arugula and sweet tomato/chili sauce | 13 *(Gluten Free, Dairy Free)*

OPEN WINE & BEER BAR – HOURLY*

A limited stocked bar featuring domestic and import beer as well as a selection of Rosé, Red's, White's and a sparkling wine, priced per person for an allotted amount of time. Bartender set-up fees are the responsibility of the sponsoring organization. Prices do not include the service charge or Nevada state sales tax.

ONE HOUR PER PERSON	14.00
TWO HOURS PER PERSON	18.00
THREE HOURS PER PERSON	21.00
FOUR HOURS PER PERSON	24.00
FIVE HOURS PER PERSON	27.00

*Bartender fee of \$100 per bar. One bartender per 100 guests.

OPEN BAR – HOURLY*

A fully stocked bar featuring our deluxe or premium beverages, priced per person for an allotted amount of time. Hourly bars do not include cognacs or cordials. Bartender charges are the responsibility of the sponsoring organization. Prices do not include the service charge or Nevada state sales tax.

ONE HOUR, DELUXE BRANDS	17.00
ONE HOUR, PREMIUM BRANDS	19.00
TWO HOURS, DELUXE BRANDS	21.00
TWO HOURS, PREMIUM BRANDS	23.00
THREE HOURS, DELUXE BRANDS	25.00
THREE HOURS, PREMIUM BRANDS	27.00
FOUR HOURS, DELUXE BRANDS	29.00
FOUR HOURS, PREMIUM BRANDS	31.00
FIVE HOURS, DELUXE BRANDS	33.00
FIVE HOURS, PREMIUM BRANDS	35.00

*Bartender fee of \$100 per bar. One bartender per 100 guests.

OPEN BAR – CONSUMPTION*

A fully stocked bar featuring your choice of premium or deluxe selection of liquors, red and white wines, domestic and imported beers, soft drinks, regular and sparkling mineral waters, juices and mixers. Charges are based on a per drink basis reflecting the actual number of drinks consumed. Bartender charges are the responsibility of the sponsoring organization. Prices do not include the service charge or Nevada state sales tax.

DELUXE COCKTAILS	6.25
PREMIUM COCKTAILS	7.00
WINES BY THE GLASS	6.00
DOMESTIC BEER	4.75
IMPORTED BEER	5.25
SOFT DRINKS	3.00
JUICES	3.00
MINERAL WATERS	3.00
CORDIALS, COGNAC AND PORTS	12.00
ALIANTE BOTTLED WATER	1.50

*Bartender fee of \$100 per bar. One bartender per 100 guests.

CASH BAR*

A fully stocked bar featuring premium or deluxe selections of liquors, red and white wine, domestic and imported beers, soft drinks, regular and sparkling mineral waters, juices and mixer. Bartenders use a 1 ¼ ounce jigger for all standard drinks. Bartender charges are the responsibility of the sponsoring organization. Cash bar prices are inclusive of service charge and Nevada state sales tax.

DELUXE COCKTAILS	6.75
PREMIUM COCKTAILS	7.50
WINE BY THE GLASS	7.00
DOMESTIC BEER	5.25
IMPORTED BEER	5.75
SOFT DRINKS/JUICES	3.50
MINERAL WATERS	3.50
CORDIALS, COGNACS, PORTS	12.00

*Bartender fee of \$100.00 per bar. One bartender per 100 guests.

BEVERAGES

DELUXE LIQUOR BRANDS (SUBJECT TO AVAILABILITY)

Smirnoff Vodka, Beefeaters Gin, Jim Beam Bourbon Whiskey, Canadian Club Whiskey, Dewar's Scotch Whiskey, Bacardi Light Rum, Sauza Silver Tequila, Christian Brothers Brandy, unless otherwise requested.

PREMIUM LIQUOR BRANDS (SUBJECT TO AVAILABILITY)

Absolute Vodka, Tanqueray Gin, Jack Daniels Bourbon Whiskey, Crown Royal Canadian Whiskey, Johnny Walker Red Scotch Whiskey, Bacardi, Sauza Gold Tequila, Hennessy VS, unless otherwise requested.

CORDIALS AND COGNACS (SUBJECT TO AVAILABILITY)

B&B, Baileys, Grand Marnier, Sambuca, Kahlua, Frangelico, Amaretto Disaronno, Courvoisier, Chambord.

WINES BY THE GLASS

House Chardonnay, Cabernet Sauvignon, Merlot and White Zinfandel – please refer to our wine list.

DOMESTIC BEER

Budweiser, Bud Light, O'Douls, unless otherwise requested.

IMPORTED BEER

Heineken, Corona, unless otherwise requested.

SOFT DRINKS

Pepsi, Diet Pepsi, Sierra Mist, ginger ale, club soda, tonic water.

JUICES

Orange, grapefruit, cranberry and pineapple.

MINERAL WATERS

Panna and Pellegrino water.

BAR SELECTIONS

THE PUNCH BOWL

ONE GALLON MINIMUM ORDER; PRICE PER GALLON

*Fresh fruit non-alcoholic punch	40.00
*Sparkling wine punch	100.00

THE SUNRISE SPECIAL

SERVED BY THE DRINK; MINIMUM ORDER 20

*Traditional Bloody Mary	7.00
*House champagne mimosa	7.00

THE CLASSIC MARTINI

Guests will indulge in a variety of flavors and combinations	11.00
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SOUTH OF THE BORDER

EXOTIC MARGARITAS MADE FROM THE FINEST TEQUILAS

Choose from peach, strawberry, mango or lime	8.00
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KEGS OF BEER

Budweiser, Bud Light, unless otherwise requested	275.00
Imported Kegs	375.00

REFRESHMENTS

Freshly brewed Aliante signature coffee, regular or decaffeinated (per gallon)	41.00
Assortment of Harney & Sons premium teas (per gallon)	41.00
Traditional Harney & Sons iced teas (per gallon)	41.00
Freshly squeezed orange or grapefruit juice (per quart)	20.00
Cranberry, apple and pineapple juices (per quart)	18.00
Assorted Naked Juices (each)	4.00
Assorted Pepsi brand soft drinks (each)	2.75
Aliante bottled water (each)	1.50
Assorted Izzie flavored sodas (each)	3.00
Panna mineral water (each 16.9oz)	4.00
Chilled Panna and San Pellegrino water (1 litre)	10.00
Chocolate and whole milk (each)	2.50
Assorted Starbucks Frappuccino and Double shot (each)	4.00