



Banquet and Event Menu



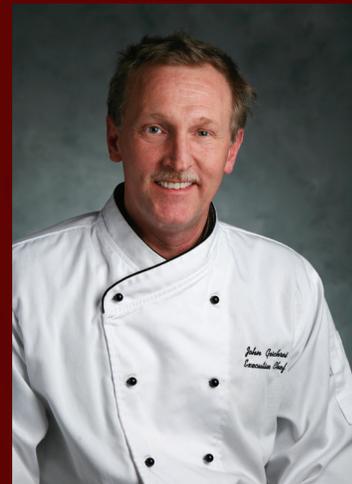
Catering Tips & Guidelines

Below are some helpful hints for the planning of your catered event.

- All prices are subject to applicable sales tax and 22% service charge
- A \$100 surcharge applies for groups under 25 people
- A \$75 attendant fee applies to each action station
- Lunch menu served after 5:00 pm Sunday – Friday and 4:00 pm Saturday will be subject to dinner pricing
- Menu selections are due 21 days prior to your event and final guarantee numbers are due 72 hours prior to your event
Menu selections & final guarantee numbers received after these deadlines are subject to additional fees.
- Pricing is considered per person unless stated otherwise
- When choosing hors d'oeuvres, please keep the following in mind:
 - hors d'oeuvres served as an appetizer, calculate 3-4 pieces per person
 - hors d'oeuvres served as a meal, calculate 8-9 pieces per person

As always, we are here to help with ideas or suggestions to ensure your event is a success!

Thank You for choosing Belterra!



JOHN GESCHREI
Executive Chef



DUSTY PEELMAN
Banquet Chef



Breakfast Table

All breakfast buffets come with freshly brewed regular and decaffeinated coffee, assorted tea, and choice of two of the following chilled juices: orange, grapefruit, cranberry, tomato or apple

The Sunrise 28

Sliced fresh tropical fruit, melon, berries, crisp bacon, farm fresh scrambled eggs, breakfast potatoes, house made biscuits and gravy, freshly baked muffins, Danish pastry and croissants with sweet butter and preserves

The Continental 17

Sliced fresh tropical fruit, melon, berries, freshly baked muffins, Danish pastry and croissants with sweet butter and preserves

The Healthy Start 17

Assorted fresh whole fruit, with grapes and strawberries, steel cut oatmeal with golden raisins and brown sugar, gourmet bagels with cream cheese and fruit preserves, assorted yogurts



Additions

Cheddar cheese grits	3
Bacon, cheddar jack cheese, spinach quiche	4
Country link sausage or turkey sausage patties	4
Assorted dry cereals and granola, whole, 2% or skim milk	3
Steel cut Irish oats, brown sugar, raisins	4
Waffle table – Belgian waffles with fresh berries, whipped cream, candied pecans	5
Applewood-smoked bacon	4
Breakfast burrito with salsa and sour cream	5
Assorted individual yogurts	3
Fresh fruit shooters with watermelon water	4
Eggs benedict with orange accented hollandaise and julienne vegetable garnish	5
Grilled egg white panini with tomato on wheatberry bread	5
Grilled egg and cheddar cheese on french bread	5

Omelet Station 10

Farm fresh eggs, egg whites and cholesterol-free egg substitute made-to-order

Choice of shredded cheese, mushrooms, tomatoes, bell pepper, diced ham, onion, spinach



Coffee Break Selections

Hot Beverage Break

Freshly brewed regular, decaffeinated coffee and hot tea selection

2 hours · 6

4 hours · 8

8 hours · 10

Cold Beverage Break

Assorted soft drinks, bottled water

2 hours · 6

4 hours · 8

8 hours · 10

Hot and Cold Beverage Break

2 hours · 8

4 hours · 10

8 hours · 12





Break Selections

All breaks are served with freshly brewed regular, decaffeinated coffee, a selection of hot tea or assorted soft drinks, bottled sparkling and still mineral waters

The "Beleza" 17

Seasonal whole fruit, fresh fruit shooters with watermelon water, granola bars, individual yogurts, Nutri-Grain® bars and organic spritzers

Sweet Spot 17

Chocolate chip cookies, Ghirardelli® brownies, strawberry-lemon shooter and assorted filled mini cupcakes

Freeze and Breeze 19

Assorted frozen treats to include: premium ice cream bars, ice cream sandwiches and made-to-order snow cones with assorted flavors

7th Inning Stretch 19

Warm soft pretzel sticks with mustard and warm cheddar cheese sauce, build your own nacho bar, individual bags of roasted peanuts, fresh popped popcorn with butter and assorted Jones® bottled soda

Beverage Additions

Freshly brewed regular and decaffeinated coffee	45 (gallon)
Selection of premium hot tea	45 (gallon)
Fresh orange or grapefruit juice	26 (carafe)
Chilled tomato, V8®, apple or cranberry juice	24 (carafe)
Tropical fruit nectars or natural fruit spritzers	5 (each)

Whole, 2% or skim milk	24 (carafe)
Fresh lemonade	34 (gallon)
Bottled waters	3 (each)
Assorted soft drinks	3 (each)
Fresh fruit punch	34 (gallon)
Lipton Tea® premium bottled iced tea	6 (each)

Food Additions

NOSH® cinnamon rolls	28 (rolls)
Sliced breakfast bread: marble, banana nut, poppy seed and apple walnut	4 (per guest)
Fresh fruit shooters with watermelon water	4 (per guest)
Chef's smoothie of the day	5 (per guest)
Chocolate covered strawberries	24 (dozen)
Assorted donuts	28 (dozen)
Danish pastry, muffins or croissants	28 (dozen)
Assorted granola bars or energy bars	3 (each)
Assorted bagels with flavored cream cheeses	28 (dozen)
Sliced fresh seasonal fruit and berries with yogurt dip	6 (per guest)
Assorted yogurts	3 (each)
Whole fresh fruit	4 (each)
House-baked chocolate chunk, oatmeal raisin, peanut butter cookies	28 (dozen)
Premium mixed nuts	28 (pound)
Individual bags potato chips, popcorn, pretzels	4 (each)
Tri-color tortilla chips with salsa	20 (pound)



The Belterra "Stewards" Meeting Package 55 (per person)

All breaks are served with freshly brewed regular, decaffeinated coffee, selection of premium hot tea or assorted soft drinks, bottled sparkling and still mineral waters

Continental Breakfast

Fresh orange juice, cranberry juice, grapefruit juice and V8®

Homemade breakfast pastries, bakery fresh bagels with butter, fruit preserves and cream cheese

Seasonal sliced fresh seasonal fruit

Freshly brewed regular, decaffeinated coffee, premium selection of hot tea with honey and lemon

Assorted soft drinks and bottled water

Mid-Morning

A complete refreshment of regular, decaffeinated coffee, tea, soft drinks and bottled water

Roll In Lunch

Cavatappi pasta salad

Mixed green salad with assorted dressings

Selection of sliced ham, smoked turkey and roast beef

Assorted relishes and condiments

Sliced domestic cheeses

Rolls and bread

Homemade cookies

Afternoon

Refresh regular and decaffeinated coffee, tea, assorted soft drinks and bottled water

Snack Selection

Jumbo warm pretzels with warm cheddar cheese sauce





Belterra "Buffet" Meeting Package 55 (per person)

Continental

Assortment of fresh juices

Assorted homemade breakfast pastries
with sweet butter and preserves

Sliced fresh seasonal fruit

Freshly brewed regular and decaffeinated coffee

Specialty selection of tea with honey and lemon

Assorted soft drinks and bottled water

Mid-Morning

A complete refreshment of regular, decaffeinated
coffee, tea, soft drinks and bottled water

Lunch Buffet

Enjoy lunch in our Belterra Buffet

Afternoon

Refresh regular and decaffeinated coffee, tea, assorted soft drinks
and bottled water; display of gourmet cookies and brownies





Boxed Lunches 20 (per person)

All boxed lunches include an apple and an individual bag of baked potato chips, freshly baked jumbo chocolate chip cookie, one soft drink or bottled water

Select One Salad

Additional choices \$2/per person

Greek Salad - feta cheese, cucumber, tomato, red onion and lemon oregano dressing

Mixed Green Salad - vegetable garnish and balsamic vinaigrette

Red Bliss Potato Salad - bacon and green onion

Tortellini Pasta Salad - julienne salami, kalamata olives, roasted red pepper, red onion and basil red wine vinaigrette

Select One Sandwich

Additional choices \$2/per person.

Black Forest Ham - Swiss cheese, leaf lettuce, tomato on chipotle mayo on wheatberry bread

Smoked Turkey Breast - provolone cheese, leaf lettuce, tomato, dijonnaise on a ciabatta roll

Chicken Salad - lettuce, tomato on buttery croissant

Grilled Vegetable Wrap - portabella mushroom, asparagus, buffalo mozzarella, red pepper aioli on garlic herb wrap





Lunch Buffets

All buffets come with freshly brewed regular, decaffeinated coffee and assorted tea

American Grill Buffet 35

Assorted sliced fruit tray with berries

Mixed Green Salad: tomatoes and cucumbers with ranch and Italian dressing

Marinated grilled BBQ chicken breast with pineapple and mango salsa

BBQ rubbed salmon with fried capers, lemon and white wine sauce

Cavatappi mac and cheese with panko crust

Corn on the cob with butter

Sweet corn bread muffins and house made biscuits with butter

Mini cheese cakes and lemon parfait

Mediterranean Buffet 35

Hearts of Romaine: red oak lettuce, kalamata olive, vegetable garnish and lemon oregano vinaigrette

Antipasto Salad: smoked meats, olives, peppers and red wine vinaigrette

Pan-seared chicken Provençal, fresh roma tomatoes, sautéed spinach Pomodoro sauce

Sliced top sirloin with red wine reduction

Tri-color tortellini with a pesto cream sauce

Roasted asparagus with parmesan crusted tomatoes

Italian breads and rolls with sweet butter

Mini tiramisu and house made chocolate chip cannoli

Mexican Buffet 35

South-of-the-Border “Layered” Salad: black olives, tomatoes, cheese, olives with chipotle ranch and Italian dressing

Mexican Three Bean Salad: cotija cheese, cilantro, jalapeño and lime

Tri-color tortilla chips with guacamole and pico de gallo

Fresh Fruit and Berry Salad: honey, cayenne and lime

Fire-grilled marinated carne asada, pinto bean stew, roasted red pepper coulis and mango salsa

Shrimp fajitas with flour tortilla, sweet peppers with onions, served with sour cream and queso

Refried beans

Traditional Spanish rice

Mini tequila lime tarts and caramel flan with fresh berries





Lunch Buffets

All buffets come with freshly brewed regular, decaffeinated coffee and assorted tea

Belterra Deli Buffet 27

Add soup of the day for an additional \$3/per person

Mixed Green Salad: ranch and Italian dressing

Tortellini Pasta Salad: red onion, bell peppers, olives and red wine vinaigrette

Assorted individual bags of chips

Sliced deli meat to include: smoked turkey breast, top sirloin, black oak ham and genoa salami

Wisconsin cheddar, Swiss and provolone cheeses

Assorted sliced breads, French baguette and croissant

Crisp lettuce, sliced tomatoes, Bermuda onion, kosher dill pickles, mayonnaise and dijon mustard

Mini carrot cake, chocolate mousse shooter, brownies and cookies

"Hot" Deli Buffet 29

Add soup of the day for an additional \$3/per person

Greek Salad: tomatoes cucumbers feta cheese and Greek dressing giardiniera pickled vegetable salad

Individual bags of potato chips

Warm overstuffed deli creations to include:

Smoked turkey with provolone on ciabatta roll with cranberry jam

Hot corned beef with warm sauerkraut Swiss cheese and house made dressing

Grilled Cuban panini's with roasted pork, sliced pickles, ham and Swiss cheese on a Cuban roll

Kosher dill pickles mayonnaise and dijon mustard

Pecan tarts, s'mores shooter and mini butterscotch éclairs





Reception Table

Jumbo shrimp cocktail on ice with cocktail sauce and lemon garnish	market price
King crab leg display split for your convenience, served with cocktail sauce, drawn butter and lemons	market price
Imported and domestic cheeses with crackers and French bread	6
Baked Brie in puff pastry with grapes and French bread (serves 50 guests)	250
Vegetable crudité's with bleu cheese and ranch dip	5
Grilled vegetable assortment: asparagus, eggplant, zucchini, green onion, mushrooms and bell peppers with balsamic vinegar dressing and parmesan	6
Sliced tropical fruit: melon and seasonal berries with honey yogurt dip	6
Antipasto: assorted cheeses, smoked meats, olives and marinated vegetables	8
Sushi, sashimi, California rolls and tuna rolls with wasabi, pickled ginger and soy sauce	9
Charcuterie display, beef Mousseline terrine, assorted sausages, artisan cheeses, grilled vegetables, house made mustards and delicatessen pickles	12
Whole roasted strip loin, horseradish cream, dijon mustard, assorted dinner rolls	10

Fajita Table 10

Grilled beef or chicken strips sautéed with onions and peppers, presented with cheddar cheese, diced tomatoes, sour cream, pico de gallo and warm flour tortillas

Potato Bar 8

Yukon gold, blue Peruvian and sweet potatoes mashed with wild mushrooms, crispy onions, bacon bits, roasted garlic, crushed pineapple, cheddar cheese, chives and sour cream

Pasta Table 10

Cavatappi pasta, cheese stuffed tortellini, tomato marinara, basil pesto alfredo sauce served with garlic bread sticks, assorted rolls, ciabatta bread and parmesan cheese

Adult Snow Cone Station 18/per hour

Shaved ice assorted flavors with premium alcohol selections including tequila, bourbon, vodka and rum

Bananas Foster Station 12

House made vanilla bean gelato, flambéed bananas in a sweet caramel sauce





Hors D'Oeuvres

Cold

Whipped goat cheese with basil pesto, sundried tomatoes on French bread	3
Tomato bruschetta with basil pesto and balsamic	3
Belgian endive spears stuffed with gorgonzola	3
Fruit kabob with pineapple, watermelon, cantaloupe, strawberry, peach and raspberry yogurt dip	3
Fresh mozzarella and cured plum tomato crostini, micro basil, balsamic reduction	3
Grilled and chilled shrimp, cocktail sauce and lemons	4
Watermelon dominoes, gorgonzola dolce, micro greens and balsamic syrup	3

Hot

Pan fried pot sticker with chili tomato sauce	3
Thai chicken satay with a peanut sauce	4
Blue crab and corn fritters with a smoked aioli	4
Mini quiche florentine	3
Pork and vegetable egg rolls with a sweet and sour sauce	3
Spinach and feta cheese wrapped in phyllo	3
Cracked red pepper marinated lamb chop	5
Shrimp, andouille sausage and red potato brochette with Old Bay® butter	4
Coconut shrimp with sweet chili sauce	4
Baked oysters Rockefeller au gratin	5
Italian sausage filled mushrooms with farmers cheese	3
Mini chicken chimichangas with pico and sour cream	4

Bacon wrapped scallop with a maple reduction	5
Marinated grilled beef kabobs with sweet soy glaze	5
Angus beef sliders, brioche bun, American cheese, cured tomato and chipotle mayo	5
Pulled pork slider, bbq sauce, housemade slaw and crispy onions	5
Beef satay with a Thai peanut sauce and toasted sesame seeds	5
Chicken wings with sweet and spicy chili sauce, ranch and bleu cheese dip	3
Grilled barbecue shrimp and bacon skewer with an apricot-bourbon glaze	4
Mini grilled cheese, aged brie on a pecan raisin bread with tomato onion jam	5
Mini rueben sandwiches with corned beef, sauerkraut, 1000 island dressing and Swiss cheese	4
Pan seared crab cake with a lemon garlic aioli	4





Plated Dinner

Served with chef's choice of entrée accompaniments, choice of salad, choice of dessert, freshly brewed regular, decaffeinated coffee, assorted tea and assorted rolls with sweet butter

Dinner Entrée Selection

(If choosing more than two entrée selections, please note that all selected entrées will be subject to the entrée pricing with the highest value. This excludes vegetarian options and any customized dinner plates to accommodate dietary needs.)

Filet mignon, roasted mushrooms, red wine demi-glace	48
New York strip, cipollini onions, red wine reduction	48
Braised beef short rib, natural aromatic jus	40
Searred chicken breast, cremini mushrooms, marsala reduction, pancetta crisp, crouton	37
Bone in pork chop, dried cranberry-port wine reduction	39
Grilled salmon, jasmine rice, lemon dijon cream sauce	39
Roasted sea bass, parmesan cheese and herb crust, scarlet orange butter sauce	42





Plated Dinner

Served with chef's choice of entrée accompaniments, choice of salad, choice of dessert, freshly brewed regular, decaffeinated coffee, assorted tea and assorted rolls with sweet butter

Salad Selections

(additional charges will apply when choosing more than one selection)

Belterra House Salad: mixed greens, Indiana chevre, dried blueberries, candied pecans, wild blueberry vinaigrette

Hearts of Romaine Salad: red oak lettuce, kalamata olives, vegetable garnish, lemon oregano vinaigrette

Belterra Wedge Salad: applewood-smoked bacon, yellow and red grape tomatoes, bleu cheese dressing

Dessert Selections

(additional charges will apply when choosing more than two selections)

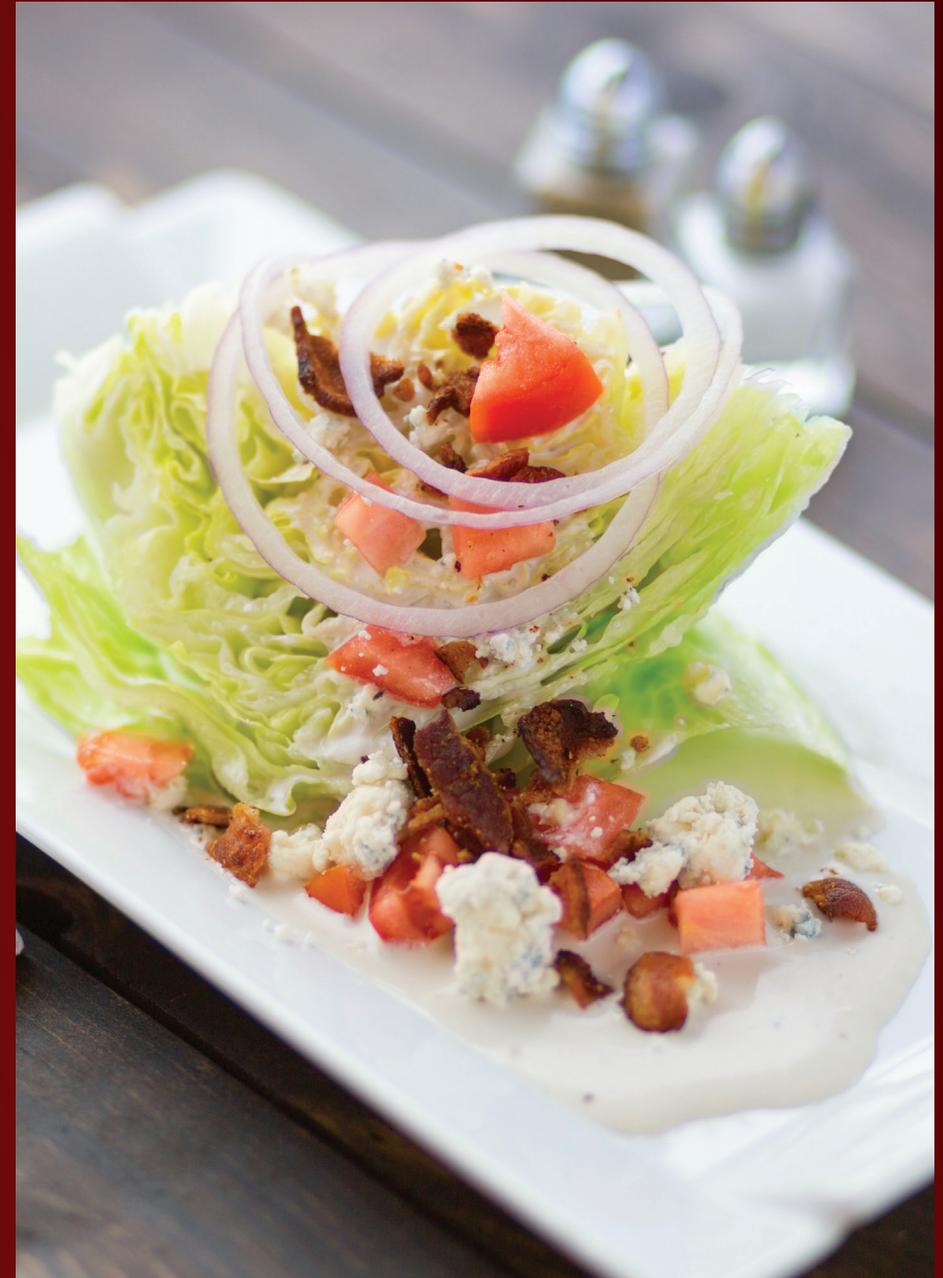
Warm crispy apple crisata with caramel sauce, vanilla ice cream

19 STEAKS & SEAFOOD New York cheesecake with strawberry coulis

Caramelized vanilla bean crème brulee with seasonal berries, caramel biscotti

"Death by chocolate" layered chocolate cake with Madagascar chocolate icing

Banana foster bread pudding with caramelized banana





Create A Meal

37 (2 entrees), **44** (3 entrees), **48** (4 entrees)

Includes freshly baked assorted rolls and sweet butter

Cold Selections (select 3)

Greek Salad: tomatoes, cucumbers, olives, feta cheese and Greek dressing

Caesar Salad: garlic herb crouton, parmesan cheese, lemon garlic dressing

Antipasto Salad: salami, mortadella, capicola, mozzarella cheese, tomatoes, kalamata olives, basil red wine vinaigrette

Iceberg Wedge: applewood-smoked bacon, tomatoes, radishes, bleu cheese dressing

Caprese Salad: display with fresh mozzarella, heirloom tomato, basil and balsamic reduction

Orzo Pasta Salad: artichoke hearts, roasted peppers, sundried tomatoes, kalamata olives, balsamic vinaigrette, basil pesto

Southwest layered salad, chipotle ranch, corn, black beans, tomatoes, cheddar jack cheese, olives, bacon

Entrée Selections (served as a starter course)

Oven roasted side of salmon with a sweet chili glaze with lemon and coconut curry cream sauce

Char-grilled steak with roasted Cipollini onions, mushroom steak butter

Slow roasted pork loin, brown sugar, coriander, jerk seasoning, cranberry port reduction

Roasted breast of chicken stuffed with Andouille sausage, roasted peppers, Fontina cheese, and spinach with a truffled chicken jus

Marinated grilled chicken breast with marsala sauce, roasted mushrooms

Blackened tilapia with a Cajun cream sauce, fried capers

Marinated grilled chili rubbed pork chop with pinto bean stew crème Fraiche, ancho chili sauce

Buttermilk southern fried chicken

Chicken cordon bleu with pesto ham Swiss cheese, mushroom cream sauce

Roasted sliced sirloin with shallots, red wine reduction

Hot Accompaniments (select 2)

Cavatappi mac and cheese with panko crust

Marinated, oven roasted asparagus

Double baked potatoes with cheese, bacon, green onions

Oven roasted striped potatoes with fresh herbs, olive oil

Roasted garlic mashed potatoes

Petite corn on the cob with butter

Roasted tomatoes with parmesan cheese panko, fresh herbs

Grilled baked potatoes with butter, onions

Jasmine rice with lemon, green onions

Green beans with onions, mushrooms

Oven roasted Mediterranean vegetables

Dessert Accompaniments (select 2)

Red velvet cake pops

Key lime tarts

Mini cheesecake with raspberry sauce

Pina colada shooters

Chocolate marquis with salted caramel buttercream

Buttermilk panna cotta with berry compote



Belterra Dinner Tables

The **STADIUM** Smokehouse 42 (per person) SPORTS BAR & GRILL

Mixed Green Salad: vegetable garnish, ranch and balsamic dressing

Red Bliss Potato Salad: egg, celery, onion, peppers and parsley

Creamy peppered cole slaw

Smokehouse rubbed bbq baby back ribs

Braised age beef brisket

Smoked hand pulled pork shoulder with our Kentucky bourbon bbq

Sweet corn on the cob

Homemade macaroni and cheese

Baked beans

Sweet cornbread and buttermilk biscuits with whipped butter

Assortment of mini favorites from STADIUM Bar & Grill including:

Ghirardelli® brownies

Warm bread pudding with caramel and vanilla sauce

Mini bonzo cakes

The **1Q** STEAKS & SEAFOOD Steak and Seafood 68 (per person)

Baby Iceberg Wedges: applewood-smoked bacon, yellow and red grape tomatoes, radishes and bleu cheese

Chop House Salad: house cured bacon, roma tomatoes, **1Q** STEAKS & SEAFOOD signature house dressing

Oven cured tomato bruschetta on French bread with basil pesto

“Mac and cheese” with panko crust, marinated and grilled asparagus

Chef’s blend of sautéed forest mushrooms

Buttermilk mashed potatoes

Sliced strip steak with contadina garnish with jus herb and parmesan crusted sea bass, buerre blanc sauce and grilled lemons, chicken marsala, roasted mushrooms, crisp pancetta disk

Belterra raw bar (on ice)

Black tiger jumbo gulf shrimp

Alaskan king crab legs

East and West coast oysters

Traditional cocktail sauce, champagne mignonette, honey mustard, lemons

1Q STEAKS & SEAFOOD signature desserts to include:

Mini banana pudding shooters

Mini cheese cakes

Mini chocolate lava cakes



Belterra Reception Packages

The "Bourbon Trail" 39 (per person)

Imported and domestic cheese display with crackers and grilled breads

Jumbo grilled and chilled shrimp, "Jim Beam®" cocktail sauce lemons and limes

Antipasto display to include: smoked meats, grilled sausages, olives and marinated vegetables

Grilled bbq shrimp and bacon skewer with an apricot bourbon glaze

Sausage stuffed mushrooms with a bluegrass bourbon soy reduction

Mini hot browns with oven cured tomatoes and crispy bacon bits

Maple glazed "Maker's Mark®" chicken wings

Carving Station to include:

"Woodford Reserve" marinated roasted strip loin

Creamed horseradish

Grain mustard

Assorted rolls

Assortment of mini desserts to include:

Bourbon butterscotch pudding shooter

Mini bourbon pie

Mini Belterra cheesecakes with a caramel bourbon sauce

The "B Connected"® 36 (per person)

Sliced fruit display with seasonal berries

Buffalo mozzarella beef steak tomato display with balsamic reduction

Jumbo shrimp cocktail display on ice with cilantro cocktail sauce and fresh lemons

Carving Station to include:

Herb roasted pork loin

Horseradish and selected mustards

Assorted rolls

Angus beef sliders on a brioche bun with American cheese, cured tomato, lettuce and chipotle mayo

Mini grilled cheese on pecan raisin bread with aged brie and tomato onion jam

Marinated seared chicken satay with a Thai peanut sauce toasted sesame seeds

Assortment of mini individual desserts and shooters





Beverage Packages (per person)

Includes liquor, house wine, domestic and premium beers, soft drinks for a specified length of service

Call Brand

Seagrams Gin,[®] Smirnoff[™] Vodka, Dewars[™] Scotch, Jim Beam,[®] Canadian Club,[®] Bacardi[®] Rum

First hour 12
Additional hour 8

Premium Brand

Tanqueray[™] Gin, Absolut[®] Vodka, Johnnie Walker[®] Red, Jack Daniels,[®] Crown Royal,[®] Captain Morgan[®]

First hour 16
Additional hour 12

Hosted/Cash Bar Services, per Drink

Beverages served upon request, charged per drink

Call Brands

Liquor 5
Wine by the glass 5
Domestic beer 4
Premium beer 5
Soft drink 3

Premium Brands

Liquor 6
Wine by the glass 6
Domestic beer 4
Premium beer 5
Cordial 7

Bartender Fee

Applies to cash bar service. One bartender per 100 guests.

First hour 50
Additional hour 25

Domestic Beer

Bud Light,[®] Budweiser,[®] Miller Lite[®]

Premium Beer

Amstel Light,[®] Corona[®]

House Wine

CK Mondavi[®] – Cabernet, Merlot, Chardonnay and White Zinfandel

Premium Wine

Available upon request

