



The ORLEANS<sup>SM</sup>

# CATERING MENU

*Our goal is to exceed your expectations, every time!*





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# Breaks and Snacks

## Beverages

Freshly Brewed Coffee (10 cups per gallon)	. . . 50/gallon
Freshly Brewed Decaf (10 cups per gallon)	. . . 50/gallon
Gourmet Hot Tea (10 cups per gallon)	. . . . . 50/gallon
Freshly Brewed Iced Tea	. . . . . 46/gallon
Lemonade	. . . . . 45/gallon
Fruit Punch	. . . . . 45/gallon
Bottled Waters (12 oz. Bottle)	. . . . . 3.25/each
Assorted Soft Drinks	. . . . . .4/each
Chilled Fruit Juice (Orange, Grapefruit, Tomato or Apple Juice)	. . . 25/liter
Half Pint of Milk	. . . . . .3/each
Individual Juice	. . . . . .5/each

## Morning Pastries and Snacks

Assorted Danish Pastries	. . . . . 38/dozen
Fresh Butter Croissants	. . . . . 38/dozen
Apple or Cherry Strudel	. . . . . 41/dozen
Cinnamon Buns	. . . . . 41/dozen
Assorted Large Muffins	. . . . . 34/dozen
Assorted Donuts (Minimum order 2 dozen)	. . . 35/dozen
Assorted Bagels & Cream Cheese	. . . . . 48/dozen
Fresh Whole Fruit (Apples, Oranges, Bananas)	. . . . . 2.50/each
Individual Seasonal Fresh Fruit Cup	. . . . . 6.50/each
Individual Yogurt Parfait	. . . . . 6.50/each
Individual Assorted Yogurts	. . . . . .4/each

## Afternoon Sweets and Snacks

Assorted Brownies	. . . . . 38/dozen
Large Assorted Cookies	. . . . . 34/dozen
Petit Fours or Chocolate Covered Strawberries	. . . . . 46/dozen
Assorted Ice Cream Bars (Häagen-Dazs & Dove)	. . . . . .5/each
Assorted Candy Bars	. . . . . 3.50/each
Granola Bars	. . . . . .3/each
Protein Bars	. . . . . .4/each





# Theme Breaks

Service time limit of 30 minutes.  
Minimum of 15 people.

## Chocolate, Chocolate and MORE Chocolate . . . . . 16

- Assorted Brownies
- Chocolate Dipped Cookies
- Snickers and Hershey Candy Bars
- Chocolate Milk
- Coffee, Decaffeinated Coffee, and Hot Tea

## The Movie Goers' Break . . . . . 17

- Assorted Soft Drinks and Bottled Water (1 per person)
- Assorted Candy Bars, Crackerjack
- Freshly Popped Buttered Popcorn
- Soft Pretzels with Cheese Sauce and Mustard
- Ice Cream Novelties

## Que Pasa? . . . . . 18

- Assorted Soft Drinks and Bottled Waters (1 per person)
- Whole Oranges and Apples
- Make Your Own Nachos:  
Tortilla Chips, Warm Bean Dip, Cheese Sauce, Sour Cream,  
Guacamole, Salsa, and Jalapeños

## Cupcakes - Oh My! . . . . . 19

- Assorted Soft Drinks and Bottled Waters (1 per person)
- Assorted Gourmet Cupcakes
- Sliced Fresh Seasonal Fruit
- Assorted Candy, Granola, and Power Bars
- Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea





# Continental Breakfast

Service time limit of 1 hour and 30 minutes.

Items are non-transferable to break.

Continental breakfast includes assorted juices, coffee, decaffeinated coffee, and hot tea.

## American Continental . . . . . 21 per person

Chef's selection of Danish pastries, muffins and croissants  
Butter, jams & jellies

## Spa Continental. . . . . 23 per person

Rainbow of Seasonal Sliced Fruit and Berries  
Hard Boiled Eggs  
Bagels with Low-Fat Cream Cheese  
Assorted Muffins and Assorted Fruit Breads  
Low-Fat Milk

## Deluxe Continental. . . . . 24 per person

Rainbow of Seasonal Sliced Fruit and Berries  
Vanilla and Strawberry Yogurt with Granola  
Assortment of Cold Cereal  
Butter and Chocolate Croissants  
Assorted Fresh Baked Muffins and Fruit Breads  
Oatmeal with Brown Sugar

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### The following hot items may be added to enhance your breakfast:

- Breakfast Burrito . . . . . 8/each
- Egg, Cheese, and Ham Croissant Sandwich . . . . . 6/each
- Italian Quiche with Ham, Spinach, Onions, Egg and Cheese . . . . . .9/each

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# Breakfast

Served until 10:30am.

Breakfast selections are served with a variety of breakfast pastries, butter, jams, and marmalade, fresh orange juice, freshly brewed coffee, decaffeinated coffee, and hot tea.

All breakfasts include a rainbow fruit cup.

## Steak and Eggs . . . . . 29 per person

7oz Broiled New York Steak with Mushroom Caps  
 Freshly Scrambled Eggs with Chives  
 Chef's Selection of Breakfast Potatoes

## Healthy Breakfast . . . . . 27 per person

Egg White Omelet with Roasted Peppers and Charred Asparagus  
 Turkey Bacon

## Sustaita Quiche . . . . . 26 per person

Spinach, Piquillo Peppers, Gruyere Cheese and Egg over a Basil Cream Sauce  
 Herbed Hash Browns

## Chicken-Fried Steak . . . . . 28 per person

Freshly Scrambled Eggs with a Chicken Breast Fried Golden Brown, Smothered in a Rich Country Gravy  
 Ranch Potatoes

## Lafayette Breakfast . . . . . 27 per person

Freshly Scrambled Eggs  
 Bacon and Sausage Links  
 Chef's Selection of Breakfast Potatoes



Gluten Free



Chef's Specialty

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# Breakfast Buffet

Breakfast served until 10:30am.  
 Service 1 hour and 30 minutes.  
 Minimum of 25 people.  
 Served with assorted chilled juices, coffee, decaffeinated coffee, and hot tea.  
 Chef's selection of breakfast pastries, butter, and fruit preserves.

## Orleans Breakfast Buffet . . . . . 27 per person

Sliced Fresh Fruit and Berries  
 Farm Fresh Scrambled Eggs Provençal, Wild Mushrooms, and Cheese  
 Crisp Bacon Strips and Sausage Links  
 Herb-Seasoned Breakfast Potatoes

## Blues Breakfast Buffet. . . . . 29 per person

Sliced Fresh Fruit  
 Oatmeal with Brown Sugar, Dried Fruits and Pecans  
 Farm Fresh Scrambled Eggs  
 Crisp Bacon Strips & Sausage Links  
 Biscuits and Gravy  
 Herb Seasoned Breakfast Potatoes  
 Country French Toast with Maple Syrup

## Heart Healthy Breakfast Buffet . . . . . 26 per person

Low Fat Fruit Yogurt  
 Steel-Cut Oatmeal with Brown Sugar and Dried Fruits  
 Spinach and Roasted Pepper Egg White Frittata with Low Fat Mozzarella Cheese  
 Scrambled Egg Beaters  
 Apple Chicken Sausage and Turkey Bacon  
 Grilled Asparagus, Mushrooms, and Peppers  
 Skillet Red Potatoes with Caramelized Onions

Gluten Free Options Available  
 Substitute Turkey Bacon or Sausage for an additional 3 per person

## Breakfast Buffet Additions

Individual Fruit Parfait . . . . . 5.50 per person  
 Smoked Salmon with Bagels & Cream Cheese . . . . . 9 per person

## Chef Stations

Omelets Made to Order . . . . . 8 per person  
 Includes ham, sausage, Bell peppers, onions, cheese, mushrooms, and spinach  
 Plain or Blueberry Waffles . . . . . 5 per person  
 Includes strawberries, whipped cream & syrup for topping

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# Brunch

Brunch served until 1:00pm.  
 Service 1 hour and 30 minutes.  
 Minimum of 75 people.

## Exquisite Brunch Buffet . . . . . 47 per person

- Assorted Chilled Fruit Juice
- Sliced Fresh Seasonal Fruit and Berries
- Vine Ripe Tomatoes, Sweet Onions and Buffalo Mozzarella with Balsamic Vinaigrette
- Field Greens with Grilled Vegetables, Cherry Tomatoes and Marinated Portabella Mushrooms with a Red Wine and Sun-Dried Tomato Vinaigrette
- California Cheese Display with French Baguettes and Crackers, Garnished with Dried Fruits and Nuts
- Eggs Benedict with Chipotle Hollandaise Sauce
- Scrambled Eggs with Fontina Cheese and Herbs
- Penne Pasta with Pancetta, Portabella, and Oven-Dried Tomatoes
- Chicken Breast with Porcini Mushroom Sauce
- Applewood-Smoked Bacon
- Country-Mashed Red Potatoes with Chives, Sour Cream, Cheese, and Bacon
- Seasonal Vegetables

## Carving Station

Herb and Garlic Crusted Beef Strip Loin with Barolo Sauce  
 1 Chef Attendant required per 100 persons at 125 each

## Dessert Display

- Elite Pies and Cakes
- Mini Pastries and Mousse Cups
- Assorted Breakfast Pastries
- Coffee, Decaffeinated Coffee, and Hot Tea

Substitute Turkey Bacon or Sausage for an additional 3 per person

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## Lunch Appetizer Selections

Please **SELECT ONE** of the following:

Traditional Caesar Salad

Tossed Green Salad with Choice of Dressing

Harvest Salad - Bibb Lettuce with Walnuts, Dried Cranberries, Gorgonzola Cheese with a Champagne Vinaigrette

Seasonal Baby Lettuce with Crumbled Feta Cheese, Red Onion, Tomato and Aged Sherry Vinaigrette

Minestrone Soup

Cheesy Cream of Cauliflower Soup

Roasted Tomato and Basil Soup with Avocado Cream

White Bean and Chicken Soup with Kale

Baked Potato Soup

Roasted Chicken and Gnocchi Soup with Spinach  
(Add 3 per person)

## Lunch Dessert Selections

Please **SELECT ONE** of the following:

Apple Strudel with Vanilla Sauce

Mocha Cake with Rum Crème Anglaise

Caramel Cheesecake

Fresh Fruit Tart

German Chocolate Cake

Chocolate Cake with Raspberry Sauce

Tiramisu Cake

New York Cheesecake

Triple Mousse Cake

Carrot Cake

Strawberry Shortcake

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# Lunch Selections

Lunch served until 2:00pm.

All served lunch menus include your choice of soup or salad, and dessert. Chef's selection of fresh vegetables and starch, fresh rolls, and butter. Freshly brewed coffee, decaffeinated coffee, tea, and iced tea.

**Pepper Crusted New York Steak** . . . . . 36 per person  
Grilled 8oz. New York steak with brandy cream sauce

**Broiled Salmon Fillet** . . . . . 30 per person  
Broiled salmon fillet with lemon butter sauce

**Spinach Stuffed Chicken** . . . . . 30 per person  
Pan-fried chicken breast stuffed with spinach and mozzarella cheese with champagne sauce and herbed orzo

**California Chicken** . . . . . 30 per person  
Boneless breast of chicken topped with tomato, avocado and monterey jack

**Chicken Piccata** . . . . . 30 per person  
Chicken breast lightly breaded and sautéed, served with a light lemon sauce

**Roast Sirloin** . . . . . 32 per person  
Tender sliced roast sirloin with aged red wine sauce and fried onion strings

**Chicken Palmer** . . . . . 30 per person  
Pan-seared chicken breast topped with spinach, piquillo peppers, artichokes, and cream sauce

**Tenderloin of Beef** . . . . . 36 per person  
Petit tenderloin medallions of beef with roasted red pepper sauce

**Penne Pasta Pomodoro** . . . . . 30 per person  
Penne with a tangy pomodoro sauce, spicy italian chicken sausage, and grilled vegetables

**Parmesan-Crusted Chicken.** . . . . . 30 per person  
Parmesan-crusted chicken breast served on a bed of basil pesto orzo and pecorino cream sauce

**Slow-Roasted Pork Loin** . . . . . 31 per person  
Fennel-crusted roasted pork loin with pineapple mango chutney served with almond couscous

**Island-Style Chicken.** . . . . . 31 per person  
Macadamia nut and coconut-crusted chicken breast sautéed golden brown topped with tropical fruit and pepper relish, served with curry rice

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# Lunch Buffet

Lunch served until 2:00pm and service is 1 hour and 30 minutes.  
 Served with freshly brewed coffee, decaffeinated coffee, tea, and iced tea.  
 Items are non-transferable to breaks.  
 Minimum of 50 guests for below pricing.  
 5 Per person additional for groups 25 - 49.

## Italian Buffet . . . . .34 per person

- Caesar Salad with Parmesan and Croutons
- Caprese Salad
  
- Penne Pasta with Roasted Tomatoes, Artichokes, Onions and Roasted Garlic Sausage and Peppers
- Chicken Picatta
- Steamed Vegetable Medley
- Ciabatta Rolls
  
- Tiramisu Cake and Mini Cannolis

## Mexican Buffet . . . . . 35 per person

- Mixed green salad with pepitas, cotija cheese, diced tomatoes, red onions, roasted corn, cucumbers and tortilla strips with ranch and cilantro vinaigrette
  
- Cheese Enchiladas
- Chicken Fajitas with Onions & Peppers
- Pork Carnitas
- Soft Flour Tortillas
- Refried Beans and Cilantro Lime Rice
- Mexican Squash Medley with Cilantro
- Sour Cream, Salsa Fresco, and Guacamole
- Tortilla Chips
  
- Oaxaca Chocolate Cake and Warm Churros

## Gator Bar . . . . . 37 per person

- Old Fashioned Salad Bar with Assorted Dressings
- Fruit Bowl
  
- Southern Fried Chicken
- Sliced Baked Ham OR Deep-Fried Catfish with a Zesty Rémooulade
- Jambalaya
- Oven-Roasted Potatoes
- Green Beans
- Cornbread and Honey Butter
  
- Pecan Pie and Bread Pudding

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# Lunch Buffet

Lunch served until 2:00pm and service is 1 hour and 30 minutes.  
 Served with freshly brewed coffee, decaffeinated coffee, tea, and iced tea.  
 Items are non-transferable to breaks.  
 Minimum of 50 guests for below pricing.  
 5 per person additional for groups 25 - 49.

## Far Eastern . . . . .36 per person

Asian Cucumber Salad  
 Mixed Greens with Asian Inspired Toppings and Sesame Dressing

Beef Chow Mein  
 Crispy Orange Chicken  
 House-Fried Vegetable Rice  
 Steamed Vegetables  
 Pork Pot Stickers with Dipping Sauce

Mandarin Orange Cheesecake and Fortune Cookies

## Sunday Special . . . . . 35 per person

New England Clam Chowder

Tossed Garden & Spinach Leaf Salad with Assorted Toppings and Dressings  
 Sweet Corn Salad  
 Red Potato Salad

Housemade Meatloaf  
 Roasted Chicken  
 Mashed Potatoes & Gravy  
 Macaroni & Cheese  
 Seasonal Vegetables  
 Rolls & Butter

Peach Cobbler and Apple Pie

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# Lunch Buffet

Lunch served until 2:00pm and service is 1 hour and 30 minutes.  
 Served with freshly brewed coffee, decaffeinated coffee, tea, and iced tea.  
 Items are non-transferable to breaks.  
 Minimum of 50 guests for below pricing.  
 5 per person additional for groups 25 – 49.

## Tropical Lunch Buffet . . . . . 38 per person

- Thai-Inspired Shrimp Salad with Spicy Peanut Vinaigrette
- Fruit Salad with Toasted Coconut
- Soba Noodle Salad with Ginger Vinaigrette
  
- Grilled Teriyaki Chicken
- Kalua-Style Pork Loin seasoned with Hawaiian Salt and Served with a Mango Pineapple Chutney
- Coconut-Crusted Mahi Mahi with a Kiwi Pineapple Glaze
- Steamed Bok Choy
- Steamed White Rice
  
- Pineapple Upside-Down Cake
- Coconut Mango Cheesecake

## Lagniappe (Lan-Yap) Buffet . . . . . 42 per person

- Fresh Spinach Salad with Poppy Seed Dressing
- Sliced Roma Tomatoes and Mozzarella with Balsamic Vinaigrette
- Grilled Vegetables with an aged Balsamic Vinaigrette
  
- Traditional Seafood Gumbo with White Rice
  
- Roasted Chicken Breast
- Beef Tournedos in a Green Peppercorn Sauce
- Wild Mushroom Risotto
- Sautéed Broccolini with Garlic and Cipollini Onions
- Corn Bread Muffins with Honey Butter
  
- Southern Bread Pudding and Pecan Pie

## Deli Buffet Luncheon. . . . . 32 per person

- Minimum of 25 guests
- Mixed Green Salad with Assorted Dressings
- Coleslaw
- Red Skin Potato Salad
- Tuna Salad
  
- Variety of Deli Meats to Include:
- Roast Beef, Corned Beef, Ham, Salami, Turkey
- Provolone, Swiss, and American Cheeses
- Accompanied by Lettuce, Tomato, Onion, and Pickles
- Variety of Breads and Deli Rolls with Appropriate Condiments
- Potato Chips
  
- Assorted Cookies, Brownies, and Blondies

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# Cold Lunch Selections

Lunch served until 2:00pm.  
All cold entrées served with your choice of dessert.  
Fresh rolls and butter.  
Freshly brewed coffee, decaffeinated coffee, tea, and iced tea.

## Oriental Chicken Salad . . . . .27 per person

Tender chunks of grilled chicken over napa cabbage, romaine lettuce with pea pods, cashews, and mandarin orange segments, served with a sweet soy and sesame dressing

## California Dreamin’ . . . . .27 per person

Grilled chicken breast on a bed of romaine lettuce with onions, avocado slices, bacon bits, and shredded cheddar, served with avocado ranch dressing



# Light Lunch Buffet

Lunch served until 2:00pm  
Minimum of 25 guests  
Fresh rolls and butter  
Freshly brewed coffee, decaffeinated coffee, tea, and iced tea

## Soup, Sandwich and Salad Bar . .32 per person

Minestrone Soup  
Mixed Green Salad with Assorted Toppings and Dressings  
Chef’s Assorted selection of pre-made sandwiches

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# Boxed Lunch Selections

Lunch served until 2:00pm.

Minimum of 25 guests and minimum order of 10 per selection.

Please select one of the following to accompany your Boxed Lunch:

Potato Salad, Pasta Salad or Coleslaw

AND

Raspberry Bar, Cookie or Brownie

**Grilled Chicken Breast on Ciabatta** . . . . . 24 per person

Pesto mayonnaise, monterey jack cheese, grilled portobello mushrooms, caramelized onions and arugula

Whole Fresh Fruit

Potato Chips

**Italian Sub Sandwich** . . . . . 24 per person

Italian meats and cheeses, oil and vinegar, tomato and lettuce

Whole Fresh Fruit

Potato Chips

**Roast Beef on Focaccia** . . . . . 24 per person

Roasted beef round cooked medium rare and shaved served on focaccia roll with fontina cheese, lettuce, tomato, and basil aioli

Whole Fresh Fruit

Potato Chips

**Smoked Turkey Wrap** . . . . . 24 per person

Sliced turkey, swiss cheese, spinach and roasted peppers and laced with a chipotle aioli

Whole Fresh Fruit

Potato Chips

**More Than Just Healthy** . . . . . 25 per person

Portobello mushroom, cucumber, tomato, havarti cheese, caramelized onion, sprouts and hummus on whole grain bread

Fresh Fruit Cup

Potato Chips

**Add a Beverage to the above:**

Assorted Soft Drinks . . . . . 4/each

Bottled Water . . . . . 3.25/each

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## Dinner Appetizer Selections

Please **SELECT ONE** of the following:

Orleans Salad ~ a delicate blend of butter leaf, spinach leaf, and red leaf lettuce, dried cranberries, candied walnuts and crumbled bleu cheese with champagne vinaigrette

Traditional Dinner Salad - hearts of palm, tomato, cucumber and croutons with your choice of dressing

Berry Delicious Salad ~ spring mix, mixed berries, bleu cheese crumbles, sliced apples, and pecans with a strawberry balsamic vinaigrette

Hearts of Romaine with Caesar Dressing

Boston Bib Lettuce with Candied Walnuts and Raspberry Vinaigrette

Seasonal Baby Lettuce, Hazelnut-Crusted Goat Cheese with Aged Balsamic Vinaigrette

Crab and Corn Chowder with Snipped Chives

Cream of Mushroom Soup with Dry Sherry

## The Fourth Course

Additional price

Shrimp Cocktail . . . . . 12 per person

Short Rib Ravioli . . . . . 10 per person  
with Porcini Cream Sauce

Jumbo Prawns . . . . . 14 per person  
Grilled jumbo prawns on a bed of fettuccine with cumin and roasted corn drizzled with orange and chili oil

Crab Cakes . . . . . 14 per person

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## Dinner Dessert Selections

Please **SELECT ONE** of the following:

Peach Melba  
(Vanilla Ice Cream, Peach Halves, and Melba Sauce)

Grand Marnier Marinated Berries with Whipped Cream

Grand Marnier Cake

Tiramisu Cake

Fudge Brownie Cheesecake

Oreo Cookie Cheesecake with Caramel Sauce

White Chocolate Cheesecake with Raspberry Sauce

Chocolate Ganache Cake with Strawberry Sauce

German Chocolate Cake

Red Velvet Cake

Lemon Raspberry Cream Cheesecake

Limoncello Cake

Key Lime Tart

Chocolate Pecan Crunch Cheesecake

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## Dinner Entrées

All served dinner entrées include your choice of appetizer and dessert. Chef's selection of fresh vegetables and starch, fresh rolls, and butter. Freshly brewed coffee, decaffeinated coffee, tea, and iced tea.

- Filet Mignon . . . . . 50 per person  
Broiled filet mignon with a merlot reduction
  
- Charbroiled 12oz New York Steak . . . . . 48 per person  
Yukon Gold and portobello mushroom hash and cracked pepper cream sauce
  
- Chicken Marsala . . . . . 43 per person  
Herb-crusted chicken breast with savory mushrooms and marsala sauce served with a Yukon Gold potato purée
  
- Roast Prime Rib . . . . . 46 per person  
Roast prime rib of beef, au jus (maximum 400 people)
  
- Grilled Salmon . . . . . 44 per person  
Grilled salmon fillet with lemon butter
  
- Orleans Flat Iron Steak . . . . . 44 per person  
Marinated and grilled served with a zesty cajun herb butter
  
- Braised Short Ribs al Barolo . . . . . 46 per person  
Tender braised boneless beef short ribs in aged red wine sauce
  
- Bistro Chicken Roulade . . . . . 43 per person  
Chicken breast stuffed with feta cheese, spinach, onion, and roasted peppers, topped with a vodka tomato sauce
  
- Thyme and Basil Pork Loin . . . . . 44 per person  
Tender roasted with an apple brandy sauce
  
- Mediterranean Cod . . . . . 44 per person  
Baked with fresh herbs, garlic and lemon, topped with a greek salsa, served with lebanese rice
  
- Moroccan Spice Chicken Breast . . . . . 43 per person  
Served over israeli couscous with an apricot glaze

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# Combination Dinner Entrées

All served dinner entrées include your choice of appetizer and dessert. Chef's selection of fresh vegetables and starch, fresh rolls, and butter. Freshly brewed coffee, decaffeinated coffee, tea, and iced tea.

**Filet and Chicken Bistro** . . . . . 55 per person  
Filet mignon with pinot noir sauce and bistro chicken roulade

**Filet and Salmon** . . . . . 58 per person  
Ancho chili rubbed beef filet and citrus honey glazed salmon, served with blue cheese mashed potatoes

**Filet and Crab Cake** . . . . . 58 per person  
Filet mignon with sauce bordelaise paired with a sautéed crab cake drizzled with a creole citrus reduction

**Peppercorn-Crusted Strip Medallion and Prawns** . . . . . 57 per person  
Strip medallion with a brandy sauce and two jumbo prawns with a limoncello cream

**Baja Chicken and Prawns** . . . . . 48 per person  
South-of-the-border marinated chicken with seafood-stuffed lime cilantro prawns

**Asian-Style Steak and Chicken** . . . . . 48 per person  
Flat iron steak with five spice bone-in chicken, served with coconut rice

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# Dinner Buffet

Service 1 hour and 30 minutes.

Minimum of 50 people.

Served with coffee, decaffeinated coffee, iced and hot tea.

## Traditional Dinner Buffet (Entrées in Purple)

3 Entrées . . . . . 51 per person

4 Entrées . . . . . 54 per person

Mixed Greens Salad Bar with Assorted Condiments and Dressings  
 Vine Ripe Tomatoes, Onions, Basil with Blue Cheese Vinaigrette  
 Orzo with Feta and Tomato with Marjoram Vinaigrette  
 Green Apple and Celery Salad with Walnuts and Mustard Vinaigrette

Pepper-Crusted Salmon with Mustard Cream Sauce  
 Sliced Marinated London Broil with Red Wine and Shallot Demi  
 Breast of Chicken Grilled with Lemon and Rosemary Herb Butter  
 Herb-Crusted Pork Loin with Sweet Cranberry Glaze  
 Penne Pasta with Basil Cream Sauce  
 Chef's Vegan Pasta

Herb-Roasted Red Potatoes  
 Wild Rice Pilaf  
 Chef's Selection of Vegetables  
 Rolls and Butter

Dessert Selection of Pies, Cakes, and Fruit

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# Dinner Buffet

Service 1 hour and 30 minutes.  
 Minimum of 50 people.  
 Served with coffee, decaffeinated coffee, iced and hot tea.

## Country Pickins Buffet (Entrées in Purple)

3 Entrées . . . . . 51 per person

4 Entrées . . . . . 54 per person

Mixed Greens Salad with a Trio of Dressings  
 Country Potato Salad  
 Texas Coleslaw  
 Fire-Roasted Corn and Black Bean Salad

Sliced BBQ Beef Brisket  
 Texas-Style BBQ Pork Ribs with Jim Beam BBQ Sauce  
 Country-Fried Chicken  
 Orange-Glazed Chicken  
 Grilled Steak and Mushrooms (1 per person)  
 Smoked Pork Loin  
 Salmon Fillet with a Leek Lime Butter  
 Creole-Dusted Salmon Fillet

Green Beans Amandine  
 Oven-Roasted Potatoes  
 Baked Beans  
 Corn Muffins with Whipped Butter

Peach Cobbler with Whipped Cream  
 Lemon Meringue Pie  
 Chocolate Cake

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# Dinner Buffet

Service 1 hour and 30 minutes.  
 Minimum of 50 people.  
 Served with coffee, decaffeinated coffee, iced and hot tea.

## Mexican Dinner Buffet (Entrées in Purple)

3 Entrées . . . . .	.48 per person
4 Entrées . . . . .	51 per person

South-of-the-Border Salad Bar:  
 Hearts of romaine lettuce with olives, diced tomatoes, radish, scallions, julienne jicama with lime, sliced red onions, crumbled cotija cheese and cornbread croutons with lime-chile vinaigrette, cilantro avocado dressing and caesar dressing  
 Shrimp and Scallop Ceviche  
 Tri-Color Tortilla Chips and Fresh Roasted Salsa  
 Sliced Fresh Fruit

Seasonal Fish Fillet with Vera Cruz Sauce  
 Chicken Fajitas with Appropriate Condiments  
 Beef Fajitas with Appropriate Condiments  
 Chicken Breast with Ancho Cream Sauce  
 Carne Asada  
 Pork Carnitas  
 Cheese Enchiladas

Chef’s Choice of Seasonal Vegetables  
 Cilantro Green Rice  
 Borracho Beans  
 Flour Tortillas

Churros  
 Strawberries Con Crema  
 Tres Leches Cake

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# Dinner Buffet

Service 1 hour and 30 minutes.  
 Minimum of 50 people.  
 Served with coffee, decaffeinated coffee, iced and hot tea.

## Orleans Dinner Buffet (Entrées in Purple)

3 Entrées . . . . . 51 per person

4 Entrées . . . . . 54 per person

Spinach Salad with Chopped Egg, Red Onions and Feta Cheese with a Warm Country Bacon Dressing  
 Creole Fried Mushroom Salad with Shallot Vinaigrette  
 Creole Tomato Salad  
 Red & Green Coleslaw

Shrimp Étouffée  
 Roasted Tilapia in a Cajun Crayfish Sauce  
 Stuffed Chicken Breast on Sautéed Onions & Peppers Topped with Chipotle Corn Sauce  
 Roasted Pork Loin with a Peach - Cherry Chutney  
 Creole Seasoned Flank Steak with a Merlot Wine Sauce

Red Beans & Rice  
 Maque Choux Vegetables  
 Cajun Scalloped Potatoes

Bread Pudding with Whiskey Sauce  
 Pecan Pie  
 Meyer Lemon Cheesecake

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# Dinner Buffet

Service 1 hour and 30 minutes.

Minimum of 50 people.

Served with coffee, decaffeinated coffee, iced and hot tea.

## Italian Dinner Buffet (Entrées in Purple)

3 Entrées . . . . . 51 per person

4 Entrées . . . . . 54 per person

Caesar Salad with Parmesan Croutons and Caesar Dressing

Roma Tomatoes and Fresh Mozzarella with Basil, Balsamic Vinegar, and Extra Virgin Olive Oil

Antipasto Display of Grilled Squash, Zucchini, Roasted Peppers, Tomatoes, and Grilled Eggplant,

Roasted Portobello Mushrooms, Grilled Onions, Olives, and Artichoke Hearts

Pasta and Shrimp Salad with Basil, Garlic, and Onion Vinaigrette

Steak Pizzaiola

Stuffed Shells with Ricotta Cheese

Herb-Crusted Cod with Pine Nuts, Garlic, and a Lemon Cream Sauce

Stuffed Pork Loin with Pancetta, Fontina Cheese, and Spinach served with a Prune Brandy Sauce

Chicken Marsala

Cheese Ravioli with Shrimp Cognac Sauce

Eggplant Parmesan

Gemelli Pasta with Carbonara Sauce

Penne Pasta Pomodoro with Meatballs

Roasted Fingerling Potatoes

Broccolini

Vegetable Risotto

Ciabatta Rolls

Tiramisu

Cannoli

Fancy Italian Pastries

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# Dinner Buffet

Service 1 hour and 30 minutes.  
 Minimum of 50 people.  
 Served with coffee, decaffeinated coffee, iced and hot tea.

## Kamehameha Dinner Buffet (Entrées in Purple)

As Listed . . . . .54 per person

Mixed Greens Salad with a selection of Dressings  
 Macaroni Salad  
 Seasonal Fruit Salad with Toasted Coconut

Kalua Pork with Cabbage  
 Teriyaki Chicken  
 Broiled Salmon Fillet with Macadamia Nut Citrus Butter  
 Kalbi-Style Beef Ribs

Steamed White Rice  
 Fried Saimin  
 Braised Bok Choy  
 Hawaiian Rolls and Butter

Coconut Cream Pie  
 Haupia Cake  
 Key Lime Pie  
 Pineapple Upside-Down Cake

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# Reception Hot Hors D' Oeuvres

Minimum order of 50 pieces.  
Pricing listed is per piece.

Gruyère and Summer Leek Tart . . . . .	3
Swedish Meatballs. . . . .	3
Teriyaki Chicken Wings . . . . .	3
Smoked Chicken and Cheese Cornucopia . . . . .	3
Buffalo Hot Wings. . . . .	3
Vegan Kale and Vegetable Dumplings. . . . .	3.25
Pork Pot Stickers . . . . .	3.50
Thai Vegetarian Pot Stickers . . . . .	3.50
Baby Back Ribs . . . . .	3.50
Chili Lime Chicken Skewers . . . . .	3.75
Spring Rolls . . . . .	3.75
Sausage Stuffed Mushrooms . . . . .	3.75
Cajun Chicken Satay . . . . .	3.75
Coconut Chicken Skewer . . . . .	3.75
Mini Beef Wellington . . . . .	4
Beef Satay with Sweet Chili Sauce. . . . .	4
Mini Lump Crab Cakes . . . . .	4.25
Lobster Mac and Cheese Bites . . . . .	4.25
Panang Shrimp Rolls . . . . .	4.25
Coconut Tempura Shrimp. . . . .	5
Bacon Wrapped Shrimp . . . . .	5

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# Reception Cold Hors D' Oeuvres

Minimum order of 50 pieces.  
Pricing listed is per piece.

Chef's Choice of Assorted Canapés . . . . .	3
Traditional California Rolls . . . . .	3
Spam Sushi. . . . .	3
Cream Cheese Filled Strawberries . . . . .	3.25
Goat Cheese and Yellow Peppers on Toast . . . . .	3.25
Prosciutto-Wrapped Melon Baton . . . . .	3.25
Smoked Salmon with Lemon Mascarpone on a Crispy Baguette. . . . .	3.50
Cream Cheese and Seafood Mousse on Cucumber Rondel. . . . .	3.50
Prosciutto-Wrapped Dried Fig and Stilton . . . . .	3.50
Brie Mousse Tartlet with Lingonberry Jam . . . . .	3.50
Tuna Poké on Wonton Crisp . . . . .	4.25
Roast Beef with Asparagus Rolls. . . . .	4.25
Antipasto Kabob . . . . .	4.25
Watermelon, Feta, and Basil with a Fig Balsamic Drizzle . . . . .	4
Island Shrimp Canape. . . . .	4
Cajun Chicken with Paprika Aioli. . . . .	4.75
Curried Mango and Lobster Shooter. . . . .	5.25
Cumin-Rubbed Beef Filet with Cream Cheese on Focaccia. . . . .	5.25
Assorted Finger or Tea Sandwiches . . . . .	34 per dozen
Assorted Pinwheel Sandwiches . . . . .	34 per dozen

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# Chips, Dips & Dry Snacks

Minimum orders.  
Combinations serve 20-25 people.

Green Chili con queso and Tortilla Chips . . . . .	65
Onion Dip and Potato Chips . . . . .	65
Salsa and Tortilla Chips . . . . .	65
Smoked Gouda and Artichoke Dip with Pita Chips . . .	90
Hummus and Pita Chips . . . . .	90
Potato Chips, Tortilla Chips, Pretzels or Popcorn . . . .	25
Cocktail Peanuts . . . . .	.17 per can
Mixed Nuts . . . . .	.19 per can

# Seafood Specialty Items

Minimum order of 50 pieces.  
Pricing listed is per piece.  
Minimum of 72-hour notice.

Gulf Shrimp on Ice . . . . .	.6
Crab Claws. . . . .	.6
Oysters on the Half Shell . . . . .	.6
Fresh Sushi with Wasabi, Ginger, and Soy Sauce . . . . .	.7

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## Reception Displays

### Italian Antipasto Display

Sobrassada, prosciutto, capocollo, roasted peppers, artichokes, grilled marinated vegetables and olives, parmesan, romano, and bocconcini balls

- Medium (Serves 50) . . . . . 400
- Large (Serves 100) . . . . . 700

### Imported & Domestic Cheese Board

Garnished with whole fruits, french baguettes, and assorted crackers

- Small (Serves 50) . . . . . 350
- Medium (Serves 70) . . . . . 450
- Large (Serves 100) . . . . . 550

### Vegetable Display with Dips

- Small (Serves 50) . . . . . 200
- Medium (Serves 70) . . . . . 300
- Large (Serves 100) . . . . . 400

### Rainbow of Fresh Sliced Seasonal Fruits & Berries

- Small (Serves 50) . . . . . 350
- Medium (Serves 70) . . . . . 450
- Large (Serves 100) . . . . . 550

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# Reception Carving Stations

One attendant per 100 guests required for all carving stations.  
Labor charge of 125 per chef.

## Steamship Round of Beef

With mini rolls and appropriate condiments

Serves 150 . . . . . 675

## Tenderloin of Beef with Cracked Black Pepper Crust

With béarnaise sauce, mini rolls and assorted condiments

Serves 25 . . . . . 380

## Whole Roast Turkey

With cranberry relish, mini rolls and assorted condiments

Serves 30 . . . . . 285

## Jerk Seasoned Pork Loin

With pineapple mango chutney, mini rolls, and condiments

Serves 30 . . . . . 280

## Prime Rib of Beef

With au jus, mini rolls, and assorted condiments

Serves 50 . . . . . 450

## Carved Whole Pig

With mini rolls and assorted condiments

Serves 50 . . . . . Market Price

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# Reception Stations

Following items must be accompanied by hors d' oeuvres or dinner buffet.  
 Minimum of 50 guests.  
 One attendant per 100 guests required for all above action stations.  
 Labor charge of 125 per chef.

## Mashed Potato Bar . . . . . 14 per person

Idaho russet mashed potatoes and whipped sweet potatoes, grilled chicken, mushrooms, broccoli, country and brown gravy, roasted corn, caramelized onion, bacon, sour cream, horseradish, cheddar, fontina, and stilton bleu cheese, chives, green onions, minced jalapeño peppers, cilantro, brown sugar and cinnamon

## Pasta Station . . . . . 14 per person

Cheese tortellini and penne pasta with choice of 2 sauces: pesto cream, bolognese, and pomodoro  
 Served with ciabatta bread and butter

## Original Kicked Up Taco Bar . . . . . 16 per person

Grilled seasoned fish, seasoned ground beef, cheddar, jalapeño peppers, green onions, diced tomatoes, shredded cabbage, sour cream, salsa fresco and guacamole, served with soft and crunchy taco shells

## Mac & Cheese Station . . . . . 16 per person

Elbow macaroni with traditional cheddar sauce or smoked gouda sauce, sautéed to order with grilled chicken, prosciutto, andouille sausage, diced tomato, scallions, sun-dried tomato, roasted garlic and sautéed spinach

## Slider Bar . . . . . 16 per person

Grilled vegetarian burger with tomato, zucchini, portobello mushrooms and onions, traditional beef and bbq chicken

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# Beverage Service

Bars are fully stocked with premium or call brands of liquors, imported and domestic beer, red and white wines, bottled water, soft drinks, juice, and mixers.

Bartender required 175 each, per 100 guests, up to a four-hour period.

Additional bartender hours charged at a rate of 50 per bartender, per hour.

Host bar sales must exceed 350 per bar.

## Hosted Bar

Charged on consumption

Premium Brands . . . . .	8.50
Call Brands . . . . .	.7
Imported Beer	
Heineken, Corona . . . . .	.6
Domestic Beer	
Budweiser, Bud Lite, Coors Light , Miller Light, O'Doul's . . . . .	.5
House Wine	
Chardonnay, Cabernet Sauvignon, Merlot, White Zinfandel . . . . .	.7
Martini's . . . . .	.11
Sodas, Juice, Bottled Water	
Still or Sparkling . . . . .	.4
Ultra-Premium Liquor (Available on Request) . . . . .	.11
Grey Goose, Patrón Silver, Knob Creek, Jack Daniel's Single Barrel, Glenfiddich	
Liqueurs and Cognacs (Available on Request) . . . . .	10
Amaretto Disaranno, Drambuie, Grand Marnier, Baileys, Kahlúa, Sambuca	

## Hosted Package Bar

Charged per person.

	Limited Beer, Wine, Soft Drinks	Full Call Brands
One Hour . . . . .	20	25
Two Hours . . . . .	24	31
Three Hours . . . . .	29	37





# Beverage Service

Bars are fully stocked with premium or call brands of liquors, imported and domestic beer, red and white wines, bottled water, soft drinks, juice, and mixers.

Bartender required 175 each, per 100 guests, up to a four-hour period.

Additional bartender hours charged at a rate of 50 per bartender, per hour.

Cash bar sales must exceed 350 per bar.

## Cash Bar

Premium Brands . . . . .	.9.50
Call Brands . . . . .	.8.50
Imported Beer . . . . .	.6.50
Domestic Beer . . . . .	.5.50
House Wine . . . . .	8
Sodas, Bottled Water/Still or Sparkling, Juice . . . . .	4.50
Martinis . . . . .	12
Liqueurs and Cognacs . . . . .	11
Ultra-Premium Liquor . . . . .	12



# Audio Visual Services

Labor fees will be assessed to all set-up and strike of equipment.

## Meeting Package

8x8 screen, LDC projector, power, mixer, and wireless handheld mic . . . . . 350

## DJ Package

2 - 10" JBL speakers, 4-channel mixer, wireless mic, DJ table and power . . . . . 295

## Screens

Tripod Projection Screen 6x6 . . . . . 40  
 Tripod Projection Screen 8x8 . . . . . 50  
 Cradle Base Projection Screen 10x10 . . . . . 75  
 Fast Fold Projection Screen 9x12 (front projection) . .125  
 Truss Screen 9x12 . . . . . 200  
 Dress Kit for 9x12 Truss Screen. . . . .185  
 7.5' x 14' HD Wide Format Screen . . . . . 225

## Projectors/Visual Accessories

LCD Projector (3200 lumen) . . . . . 200  
 LCD Projector (7200 lumen) . . . . . 400  
 LCD Projector (9200 lumen) . . . . . 600  
 DVD Player . . . . . 60  
 Video Switcher . . . . .150  
 Scan Converter . . . . . 250  
 LED TV with Stand . . . . .150  
 Confidence Monitor . . . . .150

## Audio

4-Channel Mixer. . . . . 50  
 8-Channel Mixer. . . . . 75  
 Wired Microphone . . . . . 40  
 Wireless Handheld Microphone . . . . .135  
 Wireless Lavalier Microphone. . . . .135  
 Confidence Monitor . . . . .150





# Audio Visual Services

Labor fees will be assessed to all set-up and strike of equipment.

## Audio Continued

Small Portable Sound System (1 - 10" JBL) . . . . .	75
Large Portable Sound System (2 - 10" JBL). . . . .	150
CD Player . . . . .	60
Audio Patch into House Sound. . . . .	125
Tabletop or Floor Microphone Stand . . . . .	20
Press Box - 1 in 12 out - XLR . . . . .	100

## Miscellaneous

16' Tall Black OR White Drape (price per foot) . . . . .	10
22' Tall Black Drape (price per foot). . . . .	20
4 Color Wash Stage Lighting. . . . .	250
Pin Spot Podium . . . . .	50
Projection Cable Package . . . . .	45
Wireless Presenter's Mouse. . . . .	40
Presenter's Timer . . . . .	110
Laser Pointer . . . . .	35
Power Cord with a Power Strip . . . . .	25
4' x 6' Whiteboard w/ Markers. . . . .	50
Flip Chart w/ Markers. . . . .	40
Flip Chart w/ Markers (Post It Style). . . . .	75
LED Accent Lighting (per fixture) . . . . .	50
6' x 8' Riser (2 Are complimentary)	
Each Additional Riser . . . . .	75
Dance Floor 24' x 24' . . . . .	250
Dance Floor 30' x 30'. . . . .	350

## Labor

Audio/Visual Labor Charge (minimum 1 hour) . . . . .	50
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