



The ORLEANSSM

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)	52/gallon
Freshly Brewed Decaf (10 cups per gallon)	52/gallon
Gourmet Hot Tea (10 cups per gallon)	52/gallon
Freshly Brewed Iced Tea	48/gallon
Lemonade	47/gallon
Fruit Punch	47/gallon
Bottled Waters (12 oz. Bottle)	.4/each
Assorted Soft Drinks	4.50/each
Chilled Fruit Juice (Orange, Grapefruit, Tomato or Apple Juice)	.27/liter
Half Pint of Milk	3.50/each
Individual Juice	5.50/each

Morning Pastries and Snacks

Assorted Danish Pastries	38/dozen
Fresh Butter Croissants	40/dozen
Apple or Cherry Strudel	41/dozen
Cinnamon Buns	41/dozen
Assorted Large Muffins	36/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	7.50/each
Individual Yogurt Parfait	.8/each
Individual Assorted Yogurts	4.25/each

Afternoon Sweets and Snacks

Assorted Brownies	40/dozen
Large Assorted Cookies	36/dozen
Petit Fours or Chocolate Covered Strawberries	46/dozen
Assorted Ice Cream Bars (Häagen-Dazs & Dove)	6.50/each
Assorted Candy Bars	4/each
Granola Bars	3.25/each
Protein Bars	4.25/each



Theme Breaks

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

Chocolate, Chocolate and MORE Chocolate. 18

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

The Movie Goers' Break 19

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? 20

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! 20

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 22 per person

Chef's selection of Danish pastries, muffins and croissants

Butter, jams & jellies

Spa Continental. 24 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. 25 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

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

Breakfast Burrito 10/each

Egg, Cheese, and Ham Croissant Sandwich 8/each

Italian Quiche with Ham, Spinach,
Onions, Egg and Cheese 10/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 30 per person

7oz Broiled New York Steak with Mushroom Caps

Freshly Scrambled Eggs with Chives

Chef's Selection of Breakfast Potatoes

Healthy Breakfast 28 per person

Egg White Omelet with Roasted Peppers and Charred Asparagus

Turkey Bacon

Sustaita Quiche 28 per person

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

Herbed Hash Browns

Chicken-Fried Chicken 29 per person

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

Ranch Potatoes

Lafayette Breakfast 28 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 30 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. 32 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 29 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 8 per person

Smoked Salmon with Bagels & Cream Cheese 11 per person

Chef Stations

Omelets Made to Order 11 per person
Includes ham, sausage. Bell peppers, onions, cheese, mushrooms, and spinach

Plain or Blueberry Waffles 8 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 49 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 39 per person
Grilled 8oz. New York steak with brandy cream sauce

Broiled Salmon Fillet 34 per person
Broiled salmon fillet with lemon butter sauce

Spinach Stuffed Chicken 33 per person
Pan-fried chicken breast stuffed with spinach and mozzarella cheese with champagne sauce and herbed orzo

California Chicken 32 per person
Boneless breast of chicken topped with tomato, avocado and monterey jack

Chicken Piccata 31 per person
Chicken breast lightly breaded and sautéed, served with a light lemon sauce

Roast Sirloin 34 per person
Tender sliced roast sirloin with aged red wine sauce and fried onion strings

Chicken Palmer 32 per person
Pan-seared chicken breast topped with spinach, piquillo peppers, artichokes, and cream sauce

Tenderloin of Beef 43 per person
Petit tenderloin medallions of beef with roasted red pepper sauce

Penne Pasta Pomodoro 31 per person
Penne with a tangy pomodoro sauce, spicy italian chicken sausage, and grilled vegetables

Parmesan-Crusted Chicken. 31 per person
Parmesan-crusted chicken breast served on a bed of basil pesto orzo and pecorino cream sauce

Slow-Roasted Pork Loin 33 per person
Fennel-crusted roasted pork loin with pineapple mango chutney served with almond couscous

Island-Style Chicken. 33 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. 37 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. 38 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. 39 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 Eastern38 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 37 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 Buffet40 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 . . . 45 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 Broccoli with Garlic and Cipollini Onions
Corn Bread Muffins with Honey Butter

Southern Bread Pudding and Pecan Pie

Deli Buffet Luncheon. 34 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 Salad27 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

Serves between 25 and 50 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

Carrot cake

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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 25 per person

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

Whole Fresh Fruit

Potato Chips

Italian Sub Sandwich 25 per person

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

Whole Fresh Fruit

Potato Chips

Roast Beef on Focaccia 25 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 25 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 27 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 4.50/each

Bottled Water 4/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

Roasted Corn Chowder with Snipped Chives

Cream of Mushroom Soup with Dry Sherry

The Fourth Course

Additional price

Shrimp Cocktail 14 per person

Short Rib Ravioli 12 per person
with Porcini Cream Sauce

Jumbo Prawns 16 per person
Grilled jumbo prawns on a bed of fettuccine with cumin and roasted corn drizzled with orange and chili oil

Crab Cakes Market

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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 56 per person
Broiled filet mignon with a merlot reduction

Charbroiled 12oz New York Steak 52 per person
Yukon Gold and portobello mushroom hash and cracked pepper cream sauce

Chicken Marsala 45 per person
Herb-crusted chicken breast with savory mushrooms and marsala sauce
served with a Yukon Gold potato purée

Roast Prime Rib 51 per person
Roast prime rib of beef, au jus (maximum 400 people)

Grilled Salmon 45 per person
Grilled salmon fillet with lemon butter

Orleans Flat Iron Steak 47 per person
Marinated and grilled served with a zesty cajun herb butter

Braised Short Ribs al Barolo 50 per person
Tender braised boneless beef short ribs in aged red wine sauce

Bistro Chicken Roulade 45 per person
Chicken breast stuffed with feta cheese, spinach, onion, and
roasted peppers, topped with a vodka tomato sauce

Thyme and Basil Pork Loin 48 per person
Tender roasted with an apple brandy sauce

Mediterranean Cod 48 per person
Baked with fresh herbs, garlic and lemon, topped with a greek salsa,
served with lebanese rice

Moroccan Spice Chicken Breast 47 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 59 per person
Filet mignon with pinot noir sauce and bistro chicken roulade

Filet and Salmon 62 per person
Ancho chili rubbed beef filet and citrus honey glazed salmon,
served with blue cheese mashed potatoes

Filet and Crab Cake 65 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** 61 per person
Strip medallion with a brandy sauce and two jumbo prawns
with a limoncello cream

Baja Chicken and Prawns 51 per person
South-of-the-border marinated chicken with
seafood-stuffed lime cilantro prawns

Asian-Style Steak and Chicken 54 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 Entrées55 per person

4 Entrées59 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 Entrées54 per person

4 Entrées57 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 Entrées50 per person

4 Entrées53 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

Meyer's 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.

Orleans Dinner Buffet (Entrées in Purple)

3 Entrées54 per person

4 Entrées58 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 Entrées54 per person

4 Entrées57 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 Listed58 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	4
Swedish Meatballs.	4
Teriyaki Chicken Wings	4
Smoked Chicken and Cheese Cornucopia	4
Buffalo Hot Wings.	4
Vegan Kale and Vegetable Dumplings.	4.25
Pork Pot Stickers	4.50
Thai Vegetarian Pot Stickers	4.50
Baby Back Ribs	4.50
Chili Lime Chicken Skewers	4.75
Spring Rolls	4.75
Sausage Stuffed Mushrooms	4.75
Cajun Chicken Satay	4.75
Coconut Chicken Skewer	4.75
Mini Beef Wellington	5
Beef Satay with Sweet Chili Sauce.	5
Mini Lump Crab Cakes	5.25
Lobster Mac and Cheese Bites	5.25
Panang Shrimp Rolls	5.25
Coconut Tempura Shrimp.	6
Bacon Wrapped Shrimp	6

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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	4
Traditional California Rolls	4
Spam Sushi.	4
Cream Cheese Filled Strawberries	4.25
Goat Cheese and Yellow Peppers on Toast	4.25
Prosciutto-Wrapped Melon Baton	4.25
Smoked Salmon with Lemon Mascarpone on a Crispy Baguette	4.50
Cream Cheese and Seafood Mousse on Cucumber Rondel.	4.50
Prosciutto-Wrapped Dried Fig and Stilton	4.50
Brie Mousse Tartlet with Lingonberry Jam	4.50
Tuna Poké on Wonton Crisp	5.25
Roast Beef with Asparagus Rolls.	5.25
Antipasto Kabob	5.25
Watermelon, Feta, and Basil with a Fig Balsamic Drizzle	5.50
Island Shrimp Canape.	5.50
Cajun Chicken with Paprika Aioli.	5.75
Curried Mango and Lobster Shooter.	6.25
Cumin-Rubbed Beef Filet with Cream Cheese on Focaccia.	6.25
Assorted Finger or Tea Sandwiches	38 per dozen
Assorted Pinwheel Sandwiches	38 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	7
Crab Claws.	8
Oysters on the Half Shell	7
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) 450

Large (Serves 100) 750

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) 250

Medium (Serves 70) 350

Large (Serves 100) 450

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 150 700

Tenderloin of Beef with Cracked Black Pepper Crust

With béarnaise sauce, mini rolls and assorted condiments

Serves 25 500

Whole Roast Turkey

With cranberry relish, mini rolls and assorted condiments

Serves 30 350

Jerk Seasoned Pork Loin

With pineapple mango chutney, mini rolls, and condiments

Serves 30 350

Prime Rib of Beef

With au jus, mini rolls, and assorted condiments

Serves 50 550

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. 16 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 16 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 18 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. 18 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 18 per person

A selection of sliders to include....

Traditonal Beef Slider with cheese, pickle, ketchup, mustard and caramelized minced onion

Teriyaki Chicken Slider topped with a wasabi and pineapple coleslaw

Vegetarian Slider with marinated and grilled vegetables topped with a fresh herb aioli

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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 9.50

Call Brands 8.50

Imported Beer

Heineken, Corona 7.50

Domestic Beer

Budweiser, Bud Lite, Coors Light, Miller Light, O'Doul's 6.50

House Wine

Chardonnay, Cabernet Sauvignon, Merlot, White Zinfandel . . . 8.50

Martini's 12

Sodas, Juice, Bottled Water

Still or Sparkling 4

Ultra-Premium Liquor (Available on Request) 12

Grey Goose, Patrón Silver, Knob Creek,

Jack Daniel's Single Barrel, Glenfiddich

Liqueurs and Cognacs (Available on Request) 11

Amaretto Disaranno, Drambuie, Grand Marnier,

Baileys, Kahlúa, Sambuca

Hosted Package Bar

Charged per person.

	Limited Beer, Wine, Soft Drinks	Full Call Brands
One Hour	22	27
Two Hours	26	33
Three Hours	31	41



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.	10
Call Brands	9
Imported Beer.	8
Domestic Beer.	7
House Wine	9
Sodas, Bottled Water/Still or Sparkling, Juice . . .	4.50
Martinis	13
Liqueurs and Cognacs	12
Ultra-Premium Liquor	13

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 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 (5000 lumen) 250
LCD Projector (7200 lumen) 400
LCD Projector (9200 lumen) 600
DVD Player 60
Video Switcher150
Scan Converter 250
LED TV with Stand150
Confidence Monitor150

Audio

4-Channel Mixer 50
8-Channel Mixer 75
Wired Microphone 40
Wireless Handheld Microphone135
Wireless Lavalier Microphone135
Confidence Monitor150



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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