



**GOLD COAST®**

# CATERING MENU

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





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### Audio Visual Service

30-31

Prices are subject to change without notice and do not include current Nevada Sales Tax and Service Charge. Item availability is subject to change and substitutes may be required. Pricing can be guaranteed three (3) months prior to event date. Market pricing will be guaranteed one (1) month prior to event date.



## Breaks and Snacks

### Beverages

Freshly Brewed Coffee (10 cups per gallon)	55/gallon
Freshly Brewed Decaf (10 cups per gallon)	55/gallon
Gourmet Hot Tea (10 cups per gallon)	52/gallon
Freshly Brewed Iced Tea	52/gallon
Lemonade	52/gallon
Fruit Punch	52/gallon
Bottled Waters (10oz Bottle)	4 50/each
Assorted Soft Drinks	4 50/each
Chilled Fruit Juice (Orange, Grapefruit, Tomato or Apple Juice)	32/liter
Individual Juice	8/each

### Morning Pastries and Snacks

Assorted Danish Pastries	36/dozen
Fresh Butter or Almond Croissants	40/dozen
Apple or Cherry Strudel	38/dozen
Cinnamon Buns	38/dozen
Assorted Large Muffins	34/dozen
Assorted Donuts (Minimum order 2 dozen)	35/dozen
Assorted Bagels & Cream Cheese	45/dozen
Fresh Whole Fruit (Apples, Oranges, Bananas)	3/each
Individual Seasonal Fresh Fruit Cup	8/each
Individual Yogurt Parfait	8/each
Individual Assorted Yogurts	5/each

### Afternoon Sweets and Snacks

Assorted Cupcakes	40/dozen
Assorted Brownies	40/dozen
Large Assorted Cookies	36/dozen
Petit Fours or Chocolate Covered Strawberries	50/dozen
Assorted Ice Cream Bars (Häagen-Dazs & Dove)	8/each
Assorted Candy Bars	4 50/each
Granola Bars	4 50/each
Protein Bars	6/each





## Theme Breaks

Service time limit of 30 minutes

Minimum of 15 people

### Golden Break

20

Fudge Brownies

Assorted Jumbo Cookies

Cream Puffs and Chocolate Eclairs

Assorted Soft Drinks and Bottled Water (1 per person)

Coffee, Decaffeinated Coffee, and Hot Tea

### Intermission Break

20

Assorted Soft Drinks and Bottled Water (1 per person)

Assorted Candy Bars

Freshly Popped Buttered Popcorn

Tortilla Chips with Jalapeño Cheese Sauce and Salsa

Coffee, Decaffeinated Coffee, and Hot Tea

### Healthy Break

22

Sliced Fresh Seasonal Fruit

Assorted Individual Yogurt

Assorted Protein Bars

Assorted Soft Drinks and Bottled Water (1 per person)

Coffee, Decaffeinated Coffee, and Hot Tea

### Afternoon in the Park

24

Warm Pretzels and Tortilla Chips with Nacho Cheese Sauce

Peanuts and Trail Mix

Sliced Fresh Seasonal Fruit

Assorted Candy Bars and Power Bars

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

## Bronze Continental

25 per person

Chef's selection of Danish pastries, muffins and croissants

Butter, jams and jellies

## Silver Continental

29 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

## Golden Continental

32 per person

Rainbow of Seasonal Sliced Fruit and Berries

Vanilla and Strawberry Yogurt with Granola

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 10/each

Egg, Cheese, and Ham Croissant Sandwich 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

39 per person

7oz Broiled New York Steak

Freshly Scrambled Eggs with Chives

Chef's Selection of Breakfast Potatoes



### Spanish Scramble

35 per person

Scramble Featuring Chorizo, Onions, Peppers, Cilantro, Jalapeños, and Queso Fresco

Chef's Selection of Breakfast Potatoes

### Mornings are Golden

30 per person

Fluffy Scrambled Eggs

Crisp Bacon and Sausage Links

Chef's Selection of Breakfast Potatoes

### French Toast

32 per person

Double-Dipped French Toast with Whipped Butter

Sausage Links



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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

### Silver Breakfast Buffet

34 per person

Sliced Fresh Fruit and Berries

Farm Fresh Scrambled Eggs

Crisp Bacon Strips and Sausage Links

Herb-Seasoned Breakfast Potatoes

Biscuits with Country Gravy

### Golden Breakfast Buffet

36 per person

Sliced Fresh Fruit

Oatmeal with Brown Sugar

Farm Fresh Scrambled Eggs

Crisp Bacon Strips, Sausage Links and Corned Beef Hash

Biscuits and Gravy

Herb-Seasoned Breakfast Potatoes

Country French Toast with Maple Syrup

Gluten Free Options Available

Substitute Turkey Bacon or Sausage for an additional 5 per person

### Breakfast Buffet Additions

Individual Fruit Parfait

8 per person

Nova Lox with Traditional Trimmings

15 per person

### Chef Stations

(One Chef Attendant required per 50 people at \$150 each)

Omelets Made to Order

14 per person

Includes ham, sausage, bell peppers, onions, cheese, mushrooms, and spinach

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## Lunch Appetizer Selections

Please **SELECT ONE** of the following:

Traditional Caesar Salad

Tossed Green Salad with Choice of Dressing

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

Roasted Tomato and Basil Soup with Avocado Cream

Egg Drop Soup

Soup du Jour

## Lunch Dessert Selections

Please **SELECT ONE** of the following:

Chocolate Fudge Cake

Tiramisu Cake

Cheesecake with Berry Sauce

Carrot Cake

Strawberry Shortcake

Chocolate Mousse Cake

Chocolate Marble Cheesecake

Apple Strudel with Vanilla Sauce

Pecan Pie

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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** 44 per person  
Grilled 7oz New York steak topped with sautéed mushrooms and onions

**Broiled Salmon Fillet** 39 per person  
Broiled salmon fillet with citrus beurre blanc

**Garlic-Crusted Chicken** 35 per person  
Marinated and crusted with garlic and panko

**Stuffed California Chicken** 35 per person  
Spinach, artichoke, mushrooms, red pepper, and provolone cheese

**Pulehu Chicken** 35 per person  
Bone-in half chicken with Hawaiian-style bbq

**Roast Sirloin** 37 per person  
Tender sliced roast sirloin with aged red wine sauce and firecracker onion strings

**Petite Filet of Beef** 50 per person  
With rosemary port wine glaze

**Penne Pasta Primavera** 32 per person  
Penne with a tangy pomodoro sauce, and grilled vegetables

**Chicken Breast Piccata** 35 per person  
Lightly seared over pappardelle pasta with lemon caper sauce

**Meat Lasagna** 32 per person  
Topped with tomato basil and provolone cheese

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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

\$6 per person additional for groups 25 – 49

### Italian Buffet

38 per person

Caesar Salad with Parmesan Cheese & Croutons

Fusilli Pasta Salad

Baked Penne with Italian Meats

Chicken Scaloppine with Roma Tomatoes and Mushrooms

Cheese Tortellini with Alfredo Sauce

Steamed Broccoli with Garlic Butter

Parmesan Risotto

Ciabatta Garlic Bread

Tiramisu Cake and Mini Cannolis

### Southwestern Buffet

41 per person

Mixed Green Salad with Southwest Ranch Dressing

Black Bean and Corn Salad

Cheese Enchiladas

Chicken Fajitas with Onions & Peppers

Beef Tacos

Soft Flour Tortillas

Refried Beans and Cilantro Lime Rice

Mexican Squash Medley with Cilantro

Sour Cream, Salsa Fresco, and Guacamole

Tortilla Chips

Tres Leches Cake and Warm Churros

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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

\$6 per person additional for groups 25 – 49

### Asian Flair

43 per person

Asian Cucumber Salad

Mixed Greens with Asian-Inspired Toppings and Sesame Dressing

Beef and Broccoli

Sweet and Sour Chicken

House-Fried Vegetable Rice

Steamed Vegetables

Spring Rolls with Dipping Sauce

Lemon Cake and Fortune Cookies

### Southern Comfort

43 per person

Tossed Garden & Spinach Leaf Salad with Assorted Toppings and Dressings

Red Potato Salad

Housemade Meatloaf

Country-Fried Chicken

Mashed Potatoes & Gravy

Macaroni & Cheese

Seasonal Vegetables

Rolls and Butter

Peach and Pecan Pies

### Lighter Faire

45 per person

Mesclun Greens with Assorted Toppings and Dressings

Tomato and Cucumber Salad

Herb-Grilled Chicken Breast

Seared Pepper-Crusted Salmon Fillet

Fresh Seasonal Vegetables

Wild Rice Pilaf

Rolls and Butter

Carrot Cake

Key Lime Pie

Seasonal Diced Fruit Bowl

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## Sandwich Boards

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

\$6 per person additional for groups 25 – 49

### Deli Buffet Luncheon

36 per person

Mixed Green Salad with Assorted Dressings

Red-Skin Potato Salad

Variety of Deli Meats to Include:

Roast 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

Brownies

Assorted Cookies

## 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

30 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

### Cobb Salad

30 per person

Chopped roasted turkey, deli ham, romaine lettuce, avocado, tomato, bleu cheese, chopped egg and bacon bits, served with a choice of dressings

## 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

35 per person

Minestrone Soup

Mixed Green Salad with Assorted Toppings and Dressings

Chefs Selection of Sandwiches and Wraps to Include Oven-Roasted Turkey, Smoked Ham, Italian Meats, Roast Beef with Lettuce, Tomato, Assorted Cheeses and Spreads

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## Boxed Lunch Selections

Lunch served until 2:00pm

Minimum of 25 guests and minimum order of 10 per selection

Maximum of 3 choices

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

Fruit Salad or Green Salad

AND

Cookie

**Turkey, Bacon, Avocado on Focaccia** 30 per person

Provolone cheese, lettuce, tomato and onion

Potato Chips

**Roast Beef on Focaccia** 30 per person

Roasted beef round cooked medium rare and shaved served on focaccia roll with muenster cheese, lettuce, tomato and onion

Potato Chips

**Ham & Swiss on Asiago Bread** 30 per person

Sliced ham, swiss cheese, lettuce, tomato and onion

Potato Chips

**Gluten-Free Cobb Salad** 30 per person

Whole Fruit

Potato Chips

Gluten-Free Dessert

**Berry Pecan Salad** 30 per person

Fresh greens, feta cheese, whole raspberries, candied pecans, strawberries, blueberries, onion slices and walnut raspberry vinaigrette with roll and butter

Add Chicken +5

**Add a Beverage to the above:**

Assorted Soft Drinks

4 50/each

Bottled Water

4 50/each

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# Dinner Appetizer Selections

Please **SELECT ONE** of the following:

Harvest Salad  
Romaine lettuce, dried cranberries, crumbled feta cheese and toasted nuts with champagne vinaigrette

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

Caesar Salad  
A parmesan wafer and classic caesar dressing

Boston Bibb Lettuce with Candied Walnuts, Crumbled Feta, Dried Crandberries, and Raspberry Vinaigrette

Corn Chowder with Snipped Chives

Hot and Sour Soup

## The Fourth Course

Additional price

Shrimp Cocktail 18

French Onion Soup 9 per person

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## Dinner Dessert Selections

Please **SELECT ONE** of the following:

Chocolate Fudge Cake

Red Velvet Cake

White Chocolate Cheesecake with Raspberry Sauce

Coconut Cream Cake

Tiramisu Cake

New York Style Cheesecake with Chocolate Sauce

Limoncello Cake

Chocolate Marble Cheesecake

Carrot Cake

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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** 58 per person  
Center-cut beef filet with a peppercorn sauce

**12oz New York Strip Steak** 55 per person  
Broiled to perfection, served with cognac peppercorn sauce

**Grilled Free-Range Chicken** 45 per person  
Marinated in fresh herbs and olive oil

**Pacific Salmon Fillet** 52 per person  
Broiled and served with chive beurre blanc

**Stuffed Bistro Chicken Roulade** 46 per person  
Fontina cheese, spinach, charred onion,  
and roasted peppers, topped with a vodka tomato sauce

**Thyme and Basil Pork Loin** 49 per person  
Tender roasted with an apple brandy sauce

**Chicken Marsala** 46 per person  
Lightly seared, crimini baby bella mushrooms, and marsala wine

**Whiskey-Marinated Ribeye Steak** 57 per person  
Roasted garlic and merlot shallot reduction

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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

### Petite Filet and Chicken Breast

67 per person

Filet mignon with cabernet reduction and herb-grilled chicken breast

### Petite Filet and Salmon

69 per person

Beef filet with caramelized onion and salmon fillet with mustard cream sauce

### Chicken and Scampi

65 per person

Garlic-crusted chicken breast and jumbo shrimp sautéed in fresh garlic and shallot white wine sauce

### Asian-Style Steak and Chicken

62 per person

Flat iron steak with five spice bone-in chicken

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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

54 per person (as listed)

Mesclun Greens with Appropriate Toppings and Balsamic Vinaigrette

Mediterranean Couscous Salad

Fresh Mozzarella and Plum Tomato Caprese

Baked Cod Oreganata

Chicken Breast Piccata

Eggplant Parmesan

Flank Steak Pizzaiola

Sicilian-Style Roasted Fingerling Potatoes

Seasonal Vegetables

Ciabatta Rolls

Mini Cannoli

Limoncello Mascarpone 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

55 per person (as listed)

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 and southwestern ranch

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

Cheese Enchiladas

Chef's Choice of Seasonal Vegetables

Cilantro Green Rice

Borracho Beans

Flour Tortillas

Warm 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

### Big Kahuna Dinner Buffet 56 per person (as listed)

Mixed Greens Salad with a Selection of Dressings

Macaroni Salad

Pineapple Ambrosia Salad with Toasted Coconut

Kālua Pork with Cabbage

Teriyaki Chicken Thighs

Seared Salmon Fillet with Ponzu Glaze

Sticky Rice

Fried Saimin Noodles

Seasonal Vegetables

Hawaiian Rolls and Butter

Coconut Cream Pie

Haupia Pie

Pineapple Upside Down 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

### Traditional Dinner Buffet

57 per person (as listed)

Mixed Greens Salad Bar with Appropriate Condiments  
and Assorted Dressings

Roasted Vegetable Salad

Four-Bean Salad

Pepper-Crusted Salmon

Sliced Marinated London Broil with Mushrooms,  
Caramelized Onions, and Red Wine Reduction

Breast of Chicken Grilled with Lemon & Rosemary Herb Butter

Penne Pasta with Basil Cream Sauce

Add New York Steak +10 per person

Herb-Roasted Tri-Color Potatoes

Chef's Selection of Vegetables

Rolls and Butter

Carrot Cake

Chocolate Fudge Cake

Banana Cream Pie

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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

### Southern BBQ Buffet

57 per person (as listed)

Mixed Greens Salad with a Selection of Three Dressings

Country Potato Salad

Texas Coleslaw

Sliced BBQ Beef Tri-Tip

Texas Style BBQ Pork Ribs with Bourbon BBQ Sauce

Buttermilk Fried Chicken

Green Beans

Oven-Roasted Wedge Potatoes

Corn and Cheddar Cheese Casserole

Texas-Style Baked Beans

Corn Muffins with Whipped Butter

Apple Cobbler

Lemon Meringue Pie

Strawberry Shortcake

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## Reception Hot Hors d'Oeuvres

Minimum order of 50 pieces  
Pricing listed is per piece

Gruyère and Summer Leek Tart	5
Swedish Meatballs	5
Teriyaki Chicken Wings	5
Assorted Petite Quiche	5
Buffalo Hot Wings	5
Vegan Dumplings	5
Pork Pot Stickers	5
Thai Vegetarian Pot Stickers	5
Chili Lime Chicken Skewers	6
Vegetarian Spring Rolls	6
Sausage Stuffed Mushrooms	6
Chicken Satay	6
Coconut Chicken Skewer	7
Mini Beef Wellington	8
Beef Satay with Sweet Chili Sauce	8
Mini Lump Crab Cakes	8
Coconut Tempura Shrimp	8
Bacon-Wrapped Shrimp	8
Lobster Mac and Cheese Bites	9
Panang Shrimp Rolls	9

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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	5
Traditional California Rolls	5
Spam Sushi	5
Traditional Deviled Eggs	5
Cream Cheese Filled Strawberries	6
Goat Cheese and Yellow Peppers on Toast	6
Prosciutto-Wrapped Melon Baton	6
Brie Mousse Tartlet with Lingonberry Jam	6
Roast Beef with Asparagus Rolls	7
Antipasto Kebab	7
Watermelon, Feta, and Basil with a Fig Balsamic Drizzle	7
Smoked Salmon with Lemon Mascarpone on a Crispy Baguette	8
Cream Cheese and Seafood Mousse on Cucumber Rondel	8
Tuna Poké on Wonton Crisp	8
Island Shrimp Canapé	8
Cajun Chicken with Paprika Aioli	8
Curried Mango and Lobster Shooter	9
Cumin-Rubbed Beef Filet with Cream Cheese on Focaccia	9
Assorted Finger Sandwiches	40 per dozen
Assorted Pinwheel Sandwiches	40 per dozen

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# Chips, Dips & Dry Snacks

Minimum orders  
Combinations serve 20-25 people

Chili con Queso and Tortilla Chips	65
Onion Dip and Potato Chips	60
Salsa and Tortilla Chips	60
Smoked Gouda and Artichoke Dip with Pita Chips	80
Hummus and Pita Chips	80
Potato Chips, Tortilla Chips, Pretzels or Popcorn	35

# Seafood Specialty Items

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

Gulf Shrimp on Ice	8
Crab Claws	11
Oysters on the Half Shell	9
Fresh Sushi with Wasabi, Ginger, and Soy Sauce	9

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## Reception Displays

### Deli Meat & Cheese Display

Served with assorted mini rolls and condiments

Medium (Serves 50) 550

Large (Serves 100) 850

### Imported & Domestic Cheese Board

Garnished with whole fruits, french baguettes, and assorted crackers

Small (Serves 50) 450

Medium (Serves 70) 550

Large (Serves 100) 650

### 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) 400

Medium (Serves 70) 500

Large (Serves 100) 600

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## Reception Carving Stations

One attendant per 100 guests required for all carving stations  
Labor charge of 150 per chef

### Steamship Round of Beef

With mini rolls and appropriate condiments

Serves 150

750

### Tenderloin of Beef with Cracked Black Pepper Crust

With béarnaise sauce, mini rolls and assorted condiments

Serves 25

475

### 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

625

### 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 below action stations

Labor charge of 150 per chef

### Pasta Station

18 per person

Cheese tortellini and penne pasta with choice of 2 sauces:  
pesto cream, pomodoro, and alfredo

Served with ciabatta bread

### Taco Bar

18 per person

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

20 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

22 per person

Grilled vegetarian burger with tomato, zucchini, portobello mushrooms,  
and onions; Traditional beef with cheese, pickles, ketchup and mustard;  
Teriyaki chicken topped with pineapple coleslaw

### Lettuce Wrap Bar

21 per person

Fresh butter leaf lettuce, grilled chicken breast, grilled vegetables,  
scallions, sun-dried tomato and roasted garlic

\*Above pricing adjusted if chosen separately.

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## The Sweet Finish!

One attendant per 100 guests required for all below stations  
Labor charge of 150 per attendant

### Create Your Own Sundae Station

Minimum of 50 guests

20 per person

Chocolate and French Vanilla Ice Cream

Hot Fudge, Strawberry, Caramel and Pineapple Toppings

M&M's™, Crushed Oreo™ Cookies, Rainbow Sprinkles,  
Gummy Bears, Bananas, Maraschino Cherries, Chopped Nuts,  
Cracked Candy Bars, Marshmallow Cream and Whipped Cream



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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 200 each, per 100 guests, up to a four-hour period  
Additional bartender hours charged at a rate of 65 per bartender, per hour  
Host bar sales must exceed 500 per bar

## Hosted Bar

Charged on consumption

Premium Brands	13
Call Brands	11
Imported Beer Heineken, Corona	9
Domestic Beer Budweiser, Bud Lite, Coors Light , Miller Light, O'Doul's	8
House Wine	11
Martinis	19
Sodas, Juice, Bottled Water Still or Sparkling	5
Ultra-Premium Liquor (Available on Request) Grey Goose, Knob Creek, Jack Daniel's Single Barrel	18
Liqueurs and Cognacs (Available on Request) Amaretto Disaranno, Grand Marnier, Baileys, Kahlúa	18

## Hosted Package Bar

Charged per person

	Limited Beer, Wine, Soft Drinks	Full Call Brands	Premium Brands
One Hour	24	29	35
Two Hours	29	34	40
Three Hours	35	43	48





# 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 200 each, per 100 guests, up to a four-hour period  
Additional bartender hours charged at a rate of 65 per bartender, per hour  
Cash bar sales must exceed 500 per bar

## Cash Bar

Premium Brands	14
Call Brands	12
Imported Beer	10
Domestic Beer	9
House Wine	12
Sodas, Bottled Water/Still or Sparkling, Juice	5
Martinis	21
Liqueurs and Cognacs	20
Ultra-Premium Liquor	20

## 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 525

### DJ Package

2 – 10" JBL speakers, 4-channel mixer, wireless mic,  
DJ table and power 400

### Screens

Tripod Projection Screen 8x8	80
Cradle Base Projection Screen 10x10	80
Fast Fold Projection Screen 9x12 (front projection)	150
Truss Screen 9x12	225
Dress Kit for 9x12 Truss Screen	375

### Projectors/Visual Accessories

LCD Projector (3000 lumen)	300
DVD Player	100
Video Switcher	525
Scan Converter	500
LED TV with Stand	200
Confidence Monitor	300

### Audio

4-Channel Mixer	75
8-Channel Mixer	125
Wired Microphone	50
Wireless Handheld Microphone	150
Wireless Lavalier Microphone	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)	100
Large Portable Sound System (2 - 10" JBL)	200
CD Player	60
Audio Patch into House Sound	125
Tabletop or Floor Microphone Stand	25
Press Box – 1 in 12 out - XLR	100

## Miscellaneous

14' Tall Black OR White Drape (price per foot)	15
16' Tall Black Drape (price per foot)	20
Pin Spot Podium	100
Projection Cable Package	50
Wireless Presenter's Mouse	60
Presenter's Timer	125
Laser Pointer	50
Power Cord with a Power Strip	50
4' x 6' Whiteboard w/ Markers	80
Flip Chart w/ Markers	60
Flip Chart w/ Markers (Post It Style)	90
LED Accent Lighting (per fixture)	50
6' x 8' Riser (2 Are complimentary)	
Each Additional Riser	100
Dance Floor 24' x 24'	250
Dance Floor 30' x 30'	350

## Labor

Audio/Visual Labor Charge (minimum 1 hour)	55/hour
Audio/Visual Operators	85/hour
Banners Hung	55/banner