



GOLD COAST®

CATERING MENU

Our goal is to exceed your expectations, every time!



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Prices are subject to change without notice and do not include current Nevada Sales Tax and Gratuity. 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)	48/gallon
Freshly Brewed Decaf (10 cups per gallon)	48/gallon
Gourmet Hot Tea (10 cups per gallon)	48/gallon
Freshly Brewed Iced Tea	42/gallon
Lemonade	42/gallon
Fruit Punch	42/gallon
Bottled Waters (12 oz. Bottle)	3.25/each
Assorted Soft Drinks	3.50/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	34/dozen
Fresh Butter or Almond Croissants	38/dozen
Apple or Cherry Strudel	36/dozen
Cinnamon Buns	36/dozen
Assorted Large Muffins	32/dozen
Assorted Donuts (Minimum order 2 dozen)	33/dozen
Assorted Bagels & Cream Cheese	42/dozen
Fresh Whole Fruit	
(Apples, Oranges, Bananas)	2.50/each
Individual Seasonal Fresh Fruit Cup	.7/each
Individual Yogurt Parfait	.8/each
Individual Assorted Yogurts	.4/each

Afternoon Sweets and Snacks

Assorted Cupcakes	36/dozen
Assorted Brownies	36/dozen
Large Assorted Cookies	32/dozen
Petit Fours or	
Chocolate Covered Strawberries	42/dozen
Assorted Ice Cream Bars	
(Häagen-Dazs & Dove)	.6/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.

Golden Break 16

- 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 16

- 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 17

- Slided 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 19

- 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 19 per person

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

Silver Continental 21 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 22 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 8/each
- Egg, Cheese, and Ham Croissant Sandwich 8/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 Steaks
Freshly Scrambled Eggs with Chives
Chef’s Selection of Breakfast Potatoes

Spanish Scramble 26 per person
Scramble Featuring Chorizo, Onions, Peppers, Cilantro, Jalapeños, and Queso Fresco
Chef’s Selection of Breakfast Potatoes

Mornings are Golden 25 per person
Fluffy Scrambled Eggs
Crisp Bacon and Sausage Links
Chef’s Selection of Breakfast Potatoes

French Toast. 26 per person
Double Dipped French Toast with Whipped Butter
Sausage Links

Eggs Benedict Florentine 29 per person
Canadian Bacon, Sautéed Spinach and Poached Eggs on a Toasted English Muffin, Topped with Hollandaise
Chef’s selection of Breakfast Potatoes

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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. 27 per person

Sliced Fresh Fruit and Berries

Farm Fresh Scrambled Eggs

Crisp Bacon Strips & Sausage Links

Herb Seasoned Breakfast Potatoes

Biscuits with Country Gravy

Golden Breakfast Buffet 30 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 3 per person

Breakfast Buffet Additions

Individual Fruit Parfait 8 per person

Nova Lox with Traditional Trimmings 10 per person

Chef Stations

(1 Chef Attendant required per 50 people at \$125 each)

Omelets Made to Order 10 per person

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

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Grand Brunch

Brunch served until 1:00pm.

Service 1 hour and 30 minutes.

Minimum of 75 people.

Served with Assorted Chilled Juices, Coffee,

Decaffeinated Coffee and Hot Tea

Chef's Selection of Breakfast Pastries,

Butter and Fruit Preserves

Brunch Buffet. 42 per person

Sliced Fresh Seasonal Fruit and Berries

Mixed Greens with Assorted Toppings and Dressings

Marinated Pasta Salad

Eggs Benedict

Fluffy Scrambled Eggs

French Toast with Warm Maple Syrup

Salmon with Dill Sauce

Chicken Breast Monterey

Crisp Bacon Strips & Sausage Links

Rice Pilaf and Roasted Red Potatoes

Seasonal Vegetables

Mini Pastries and Mousse Cups

Please ask about Mimosa Or Bloody Mary Station

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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

Lemon Meringue Pie

Fresh Fruit Tart

German Chocolate Cake

Tiramisu Cake

Cheesecake with Berry Sauce

Carrot Cake

Strawberry Short Cake

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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 topped with sautéed mushrooms and onions

Broiled Salmon Fillet Market Price
Broiled salmon fillet with citrus dill sauce

Garlic Crusted Chicken 30 per person
Marinated and crusted with garlic and panko

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

Pulehu Chicken 30 per person
Bone-in half chicken with Hawaiian-style bbq

Roast Sirloin 31 per person
Tender sliced roast sirloin with aged red wine sauce and fried onion strings

Petite Filet of Beef 43 per person
With mushroom demi glaze

Penne Pasta Pomodoro 27 per person
Penne with a tangy pomodoro sauce, mild Italian sausage, and grilled vegetables

Slow-Roasted Pork Loin 32 per person
Fennel-crusted roasted pork loin with pineapple mango chutney served with almond couscous

Mahi-Mahi Market Price
With miso glaze and Asian slaw

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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.32 per person

Caesar Salad with Parmesan Cheese & Croutons
Pasta Salad

Baked Ziti with Sausage
Chicken Marsala
Cheese Tortellini with Alfredo Sauce
Chefs Selection of Vegetables
Ciabatta Rolls

Tiramisu Cake and Mini Cannoli's

Southwestern Buffet 35 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.

\$5 per person additional for groups 25 - 49.

Asian Flair33 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. 33 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.34 per person

Tossed Garden Salad with Assorted Toppings and Dressings

Seasonal Fresh Fruit Bowl

Herb Grilled Chicken Breast

Seared Salmon Fillet

Fresh Seasonal Vegetables

Herbed Orzo

Rolls and Butter

Carrot Cake

Chocolate Mousse Cake

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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 25 guests for below pricing.

Deli Buffet Luncheon. 31 per person

Mixed Green Salad with Assorted Dressings
Red Skin Potato 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

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 25 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 25 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. .30 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.
Maximum of 2 choices with a minimum order of 10 per choice.

Please select one of the following to accompany your Boxed Lunch:
Potato Salad, Pasta Salad or Coleslaw
AND
Cookie or Brownie

Grilled Chicken Breast on Ciabatta24 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, spinach and roasted peppers
Whole Fresh Fruit
Potato Chips

More Than Just Healthy 25 per person
Portobello mushroom, cucumber, tomato, havarti, caramelized onion,
daikon 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:

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

Wedge Salad
Bacon, crumbled bleu cheese, and your choice of dressing

Caesar Salad
A parmesan wafer and classic caesar dressing

Boston Bib Lettuce with Candied Walnuts and Raspberry Vinaigrette

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

Corn Chowder with Snipped Chives

Hot and Sour Soup

The Fourth Course

Additional price

Shrimp CocktailMarket Price

French Onion Soup 5 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 Cake

Chocolate Mousse Cake

Lemon Coconut Cake

Chocolate Fudge Cake

Red Velvet Cake

White Chocolate Cheesecake with Raspberry Sauce

Coconut Cream Cake

Tiramisu Cake

New York Style Cheesecake with Chocolate Sauce

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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. 52 per person
Tender beef filet with a peppercorn sauce

New York Strip Steak 48 per person
Broiled to perfection, served with whiskey peppercorn sauce

Sonoma Chicken 39 per person
Marinated and glazed with chardonnay citrus sauce

Signature Roast Prime Rib 45 per person
Served with horseradish cream sauce and au jus (maximum 400 people)

Pacific Salmon Fillet. Market Price
Broiled and served with chive beurre blanc

Bistro Chicken Roulade 40 per person
Chicken breast stuffed with feta cheese, spinach, onion,
and roasted peppers, topped with a vodka tomato sauce

Thyme and Basil Pork Loin 42 per person
Tender roasted with an apple brandy sauce

Hoisin Ginger Chicken 40 per person
Bone-in chicken with a hoisin ginger glaze

Chicken Forestiere 40 per person
Sautéed and served with a red wine sauce and forest mushrooms

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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. 58 per person
Filet mignon with cabernet reduction and herb grilled chicken breast

Petite Filet and Salmon 60 per person
Beef filet with caramelized onion and salmon fillet
with mustard cream sauce

Chicken and Scampi. Market Price
Garlic-crusted chicken breast and jumbo shrimp sautéed in fresh garlic
and shallot white wine sauce

Asian-Style Steak and Chicken 50 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.46 per person (as listed)

Caesar Salad with Parmesan Croutons and Caesar Dressing

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

Roasted Portobello Mushrooms, Grilled Onions,
Olives & Artichoke Hearts

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

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

Chicken Madeira

Eggplant Parmesan

Roasted Fingerling Potatoes

Broccolini

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.

Mexican Dinner Buffet. . . .47 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 limechile 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

Borracha 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. . . 47 per person (as listed)

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

Steamed White Rice

Fried Saimin

Braised Bok Choy

Hawaiian Rolls and Butter

Coconut Cream Pie

Lemon Coconut Cake

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 . . . 50 per person (as listed)

Mixed Greens Salad Bar with Appropriate Condiments
and Assorted Dressings

Vine Ripe Tomatoes, Onions, Basil with Blue Cheese Vinaigrette
Roasted Vegetable Salad

Pepper-Crusted Salmon with Mustard Cream Sauce
Sliced Marinated London Broil with Red Wine and Shallot Demi
Breast of Chicken Grilled with Lemon & Rosemary Herb Butter
Penne Pasta with Basil Cream Sauce

Herb Roasted Red Potatoes
Chefs Selection of Vegetables
Rolls & Butter

Apple Pie
Chocolate Fudge Cake
Lemon Poppyseed Bundt 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.

Down South Buffet.50 per person (as listed)

Mixed Greens Salad with a selection of three 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

Orange Glazed Chicken

Green Beans Almondine

Oven Roasted Potatoes

Baked Beans

Corn Muffins with Whipped Butter

Peach Cobbler with Whipped Cream

Lemon Meringue Pie

Chocolate 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
Assorted Petite Quiche	3
Buffalo Hot Wings.	3
Vegan Kale and Vegetable Dumplings.	3.25
Pork Pot Stickers	3.25
Thai Vegetarian Pot Stickers	3.25
Chili Lime Chicken Skewers	3.50
Vegetarian Spring Rolls.	3.50
Sausage Stuffed Mushrooms	3.75
Chicken Satay	3.75
Coconut Chicken Skewer	4
Mini Beef Wellington	4
Beef Satay with Sweet Chili Sauce.	4
Mini Lump Crab Cakes	4.50
Lobster Mac and Cheese Bites	4.50
Panang Shrimp Rolls	4.50
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
Traditional Deviled Eggs.	3
Cream Cheese Filled Strawberries	3.50
Goat Cheese and Yellow Peppers on Toast	3.50
Prosciutto-Wrapped Melon Baton	3.50
Smoked Salmon with Lemon Mascarpone on a Crispy Baguette	3.75
Cream Cheese and Seafood Mousse on Cucumber Rondel.	3.75
Prosciutto-Wrapped Dried Fig and Stilton	3.75
Brie Mousse Tartlet with Lingonberry Jam	3.75
Tuna Poké on Wonton Crisp	4.50
Roast Beef with Asparagus Rolls.	4.50
Antipasto Kebab	4.50
Watermelon, Feta, and Basil with a Fig Balsamic Drizzle	4.50
Island Shrimp Canapé.	4.75
Cajun Chicken with Paprika Aioli.	4.75
Curried Mango and Lobster Shooter.	6
Cumin-Rubbed Beef Filet with Cream Cheese on Focaccia.	6
Assorted Finger or Tea Sandwiches	32 per dozen
Assorted Pinwheel Sandwiches	32 per dozen

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Chips, Dips & Dry Snacks

Minimum orders.
Combinations serve 20-25 people.

Green Chili con Queso and Tortilla Chips	60
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 . . .	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	Market
Crab Claws.	Market
Oysters on the Half Shell	Market
Fresh Sushi with Wasabi, Ginger, and Soy Sauce	7

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Reception Displays

Deli Meat & Cheese Display

Served with assorted mini rolls and condiments

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

Imported & Domestic Cheese Board

Garnished with whole fruits, french baguettes, and assorted crackers

Small (Serves 50)	300
Medium (Serves 70)	400
Large (Serves 100)	500

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)	300
Medium (Serves 70)	400
Large (Serves 100)	500

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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 25 400

Whole Roast Turkey

With cranberry relish, mini rolls and assorted condiments

Serves 30 300

Jerk Seasoned Pork Loin

With pineapple mango chutney, mini rolls, and condiments

Serves 30 325

Prime Rib of Beef

With au jus, mini rolls, and assorted condiments

Serves 50 500

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.

Pasta Station 13 per person

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

Taco Bar 14 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. 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 14 per person

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

Lettuce Wrap Bar. 13 per person

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

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The Sweet Finish!

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

Create Your Own Sundae Station 15 per person
Minimum of 50 guests

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

Chocolate Fountain 16 per person
Minimum of 75 guests

Warm Chocolate with Assorted Items for Dipping to Include
Strawberries, Pineapple, Marshmallows, Pound Cake and Assorted Treats

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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 150 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
Call Brands8
Imported Beer	
Heineken, Corona7
Domestic Beer	
Budweiser, Bud Lite, Coors Light , Miller Light, O'Doul's6
House Wine	
Chardonnay, Cabernet Sauvignon, Merlot, White Zinfandel8
Martini's11
Sodas, Juice, Bottled Water	
Still or Sparkling4
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, Grand Marnier, Baileys, Kahlúa	

Hosted Package Bar

Charged per person.

	Limited Beer, Wine, Soft Drinks	Full Call Brands
One Hour	20	24
Two Hours	25	32
Three Hours	30	40



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 150 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 Brands8.50
Imported Beer.7.50
Domestic Beer.6.50
House Wine8.50
Sodas, Bottled Water/Still or Sparkling, Juice . . .	4.50
Martinis	11.50
Liqueurs and Cognacs	10.50
Ultra-Premium Liquor	12

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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

Projectors/Visual Accessories

- LCD Projector (2000 lumen). 200
- LCD Projector (5000 lumen). 400
- DVD Player 60
- Video Switcher150
- Scan Converter 250
- LED TV with Stand150
- Confidence Monitor.150

Audio

- 4-Channel Mixer. 50
- 8-Channel Mixer. 75
- Wired Microphone 40
- Wireless Handheld Microphone135
- Wireless Lavalier Microphone.135



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

14' Tall Black OR White Drape (price per foot)	10
16' 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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