



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) 55/gallon
Freshly Brewed Decaf (10 cups per gallon) 55/gallon
Gourmet Hot Tea (10 cups per gallon) 55/gallon
Freshly Brewed Iced Tea 50/gallon
Lemonade 50/gallon
Fruit Punch 50/gallon
Bottled Waters (12 oz. Bottle)5/each
Assorted Soft Drinks5/each
Chilled Fruit Juice (Orange, Grapefruit, Tomato or Apple Juice) 28/liter
Half Pint of Milk5/each
Individual Juice 6.50/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 Parfait8/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)7/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 20

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

The Movie Goers' Break 20

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

Que Pasa? 22

- 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! 22

- 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 25 per person

Chef's selection of Danish pastries, muffins and croissants

Butter, jams & jellies

Spa Continental 28 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 35 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

Choice of Breakfast Sandwich, Burrito, or Quiche

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

Healthy Breakfast  38 per person
 Egg White Omelet with Roasted Peppers and Charred Asparagus
 Turkey Bacon

Sustaita Quiche  42 per person
 Spinach, Piquillo Peppers, Gruyère Cheese and Egg over a Basil Cream Sauce
 Herbed Hash Browns

Lafayette Breakfast 38 per person
 Freshly Scrambled Eggs
 Bacon and Andouille Sausage Links
 Chef's Selection of Breakfast Potatoes



Gluten Free



Chef's Specialty

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Breakfast Buffet

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 32 per person

- Sliced Fresh Fruit and Berries
- Farm Fresh Scrambled Eggs
- Crisp Bacon Strips and Sausage Links
- Herb-Seasoned Breakfast Potatoes

Blues Breakfast Buffet 34 per person

- Sliced Fresh Fruit
- Farm Fresh Scrambled Eggs
- Crisp Bacon Strips and Andouille Sausage
- Biscuits and Gravy
- Herb Seasoned Breakfast Potatoes
- Country French Toast with Maple Syrup

Heart Healthy Breakfast Buffet 33 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 7 per person
- Smoked Salmon with Bagels & Cream Cheese 12 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

*1 chef attendant per 50 guests required at \$125 labor fee

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Brunch

Service 1 hour and 30 minutes.
Minimum of 75 people.

Exquisite Brunch Buffet 54 per person

- Assorted Chilled Fruit Juice
- Sliced Fresh Seasonal Fruit and Berries
- California Cheese Display with French Baguettes and Crackers, Garnished with Dried Fruits and Nuts
- Vine-Ripe Tomatoes, Sweet Onions and Fresh Mozzarella with Balsamic Vinaigrette
- Field Greens with Grilled Vegetables, Cherry Tomatoes and Marinated Mushrooms with a Red Wine and Sun-Dried Tomato Vinaigrette
- 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 44 per person
Grilled 8oz. New York steak with brandy cream sauce

Broiled Salmon Fillet 38 per person
Broiled salmon fillet with lemon butter sauce

Airline Chicken Breast  36 per person
Breast of chicken with a light mushroom cream sauce

Chicken Piccata 35 per person
Chicken breast lightly breaded and sautéed, served with a light lemon sauce

Tenderloin of Beef 52 per person
Petit tenderloin medallions of beef with roasted red pepper sauce

Penne Pasta Pomodoro 33 per person
Penne with a tangy pomodoro sauce, spicy italian chicken sausage, and grilled vegetables

Parmesan-Crusted Chicken 35 per person
Parmesan-crusted chicken breast served on a bed of basil pesto orzo and pecorino cream sauce

Island-Style Pork Loin 35 per person
Macadamia nut and coconut-crusted pork loin sautéed golden brown topped with tropical fruit and pepper relish, served with curry rice

Oriental Chicken Salad 29 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' 29 per person
Grilled chicken breast on a bed of romaine lettuce with onions, cherry tomatoes, bacon bits, and shredded cheddar, served with avocado ranch dressing

 Gluten Free

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Hot 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 43 per person

Caesar Salad with Parmesan and Croutons
 Pesto Orecchiette with tomatoes, artichokes, onions, and roasted garlic

Baked Cheese Cannelloni with Marinara and Alfredo Sauce
 Short Rib Marsala with Crispy Polenta Crouton
 Chicken Peperonata
 Steamed Vegetable Medley
 Ciabatta Rolls

Vegan Tiramisu Cups
 Mini Cannolis

Mexican Buffet 42 per person

Mixed green salad with pepitas, cotija cheese, diced tomatoes, red onions, roasted corn, cucumbers and tortilla strips with ranch and cilantro vinaigrette
 Three-Bean and Hominy Salad with Zucchini

Pork Carnitas
 Cheese Enchiladas with Creamy Salsa Verde
 Chicken with Mole Sauce
 Soft Flour Tortillas
 Chipotle Orange Black Beans and Cilantro Lime Rice
 Mexican Squash Medley with Cilantro
 Tortilla Chips - Pico de Gallo - Salsa

Vegan Tres Leches Cake
 Churros

Gator Bar 43 per person

Spinach Salad with Bacon, Onion, Mushroom, Red Onion, and Mustard Dressing
 Crispy Rice Salad with Ground Ham, Peas, Celery, and Pepper

Southern Fried Chicken
 Jambalaya
 Oven-Roasted Potatoes
 Green Beans
 Cornbread and Honey Butter

Pecan Pie and Bread Pudding with Bourbon Vanilla Sauce

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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.

Sunday Special 44 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

Caribbean 44 per person

- Mixed Green Salad with Mango, Dried Cherries,
 Chia Seeds and Honey Lime Dressing
- Jamaican Slaw

- Caribbean Jerk Chicken
- Snapper with Passion Fruit Sauce
- Jamaican Rice and Peas
- Fried Plantains and Chayote Squash with Corn

- Caribbean Coconut Rum Cake
- Tapioca Pudding

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Cold 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.

Deli Buffet Luncheon 37 per person

Minimum of 25 guests
 Mixed Green Salad with Assorted Dressings
 Coleslaw
 Red Skin Potato Salad

Variety of Deli Meats to Include:
 Roast Beef, Corned Beef, Ham, 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

Executive Deli Lunch 44 per person

Caesar Salad
 Texas Coleslaw
 Pasta Salad
 German Potato Salad

Grilled Sliced Chicken Breast
 Shaved New York Striploin
 Tri-Color Peppercorn Salmon
 Fresh Mozzarella, Sliced Swiss, and Cheddar Cheese
 Mini Rolls and Focaccia
 Accompanied by Lettuce, Tomato, Onion, Pickles, and appropriate condiments

Lemon Bars
 Raspberry Streusel Squares
 Butterscotch Budino

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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:

Fruit Salad or Green Salad

AND

Cookie

Turkey, Bacon, Avocado on Focaccia 28 per person
 Provolone cheese, lettuce, tomato and onion

Roast Beef on Focaccia 28 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 28 per person
 Sliced ham, swiss cheese, lettuce, tomato and onion
 Potato Chips

Gluten-Free Cobb Salad 28 per person
 Whole Fruit
 Potato Chips
 Gluten-Free Dessert

Berry Pecan Salad 28 per person
 Fresh greens, feta cheese, whole raspberries, candied pecans, strawberries, blueberries, onion slices and walnut raspberry vinaigrette with roll and butter

Add a Beverage to the above:

Assorted Soft Drinks 5/each

Bottled Water 5/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

Lobster Corn Bisque

Cream of Mushroom Soup with Dry Sherry

The Fourth Course

Additional price

Shrimp Cocktail 16 per person

Short Rib Ravioli 13 per person
with Porcini Cream Sauce

Crab Cakes Market

Shallot Tarte Tatin 13 per person
Caramelized Shallots, Fresh Mozzarella, Thyme and Honey

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Dinner Dessert Selections

Please **SELECT ONE** of the following:

Grand Marnier Marinated Berries with Whipped Cream

Grand Marnier Cake

Fudge Brownie Cheesecake

Chocolate Ganache Cake with Strawberry Sauce

Red Velvet Cake

Lemon Raspberry Cream Cheesecake

Limoncello Cake

Key Lime Tart

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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 64 per person
 Broiled filet mignon with a merlot reduction

Charbroiled 12oz New York Steak 60 per person
 Yukon Gold and portobello mushroom hash and cracked pepper cream sauce

Chicken Marsala 50 per person
 Herb-crusted chicken breast with savory mushrooms and marsala sauce served with a Yukon Gold potato purée

Roast Prime Rib 60 per person
 Roast prime rib of beef, au jus (maximum 200 people)

Grilled Salmon 50 per person
 Grilled salmon fillet with lemon butter

Braised Short Ribs al Barolo 58 per person
 Tender braised boneless beef short ribs in aged red wine sauce

Thyme Pork Loin 52 per person
 Tender roasted with an apple brandy sauce

Mediterranean Cod 52 per person
 Baked with fresh herbs, garlic and lemon, topped with a greek salsa, served with Lebanese rice

Moroccan Spice Chicken Breast 51 per person
 Served over 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 Salmon 72 per person
Ancho chili rubbed beef filet and citrus honey glazed salmon, served with blue cheese mashed potatoes

Filet and Crab Cake 76 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 74 per person
Strip medallion with a brandy sauce and two jumbo prawns with a limoncello cream

Baja Chicken and Prawns 65 per person
South-of-the-border marinated chicken with seafood-stuffed lime cilantro prawns

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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 55 per person

4 Entrées 59 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 (Vegan)

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 54 per person

4 Entrées 57 per person

Mixed Greens Salad Bar 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 bourbon BBQ Sauce

Country-Fried Chicken

Oven-Roasted Herb Chicken

Grilled Steak and Mushrooms (an additional 3 per person)

Smoked Pork Loin

Salmon Fillet with Creamed Leeks

Creole-Dusted Salmon Fillet

Green Beans Amandine

Oven-Roasted Potatoes

Baked Beans

Mini Corn Bread 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

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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 54 per person

4 Entrées 58 per person

Spinach Salad with Chopped Egg, Red Onions and Feta Cheese with a Warm Country Bacon Dressing

Fried Mushroom Salad with Shallot Vinaigrette

Creole Tomato Salad

Red & Green Coleslaw

Shrimp Pan Roast

Roasted Tilapia in a Cajun Crayfish Étouffée

Stuffed Chicken Breast on Sautéed Onions & Peppers

Roasted Pork Loin with a Peach 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	54 per person
4 Entrées	57 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 (an additional 3 per person)

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

Meatballs Pomodoro

Roasted Fingerling Potatoes

Brocolini

Gemelli Pasta with Carbonara Sauce

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 Listed60 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

Lū'au Spinach

Hawaiian Rolls and Butter

Coconut Cream Pie

Haupia Cake

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.	6
Swedish Meatballs	6
Teriyaki Chicken Wings	6
Smoked Chicken and Cheese Cornucopia	6
Buffalo Hot Wings	6
Vegan Kale and Vegetable Dumplings	6
Pork Pot Stickers	6.50
Thai Vegetarian Pot Stickers.	6.50
Baby Back Ribs	6.50
Chili Lime Chicken Skewers	6.50
Spring Rolls (Vegan)	6.50
Sausage Stuffed Mushrooms	6.50
Cajun Chicken Satay.	6.50
Coconut Chicken Skewer.	6.50
Mini Beef Wellington	7
Beef Satay with Sweet Chili Sauce	7
Mini Lump Crab Cakes	7
Lobster Mac and Cheese Bites	7
Coconut Tempura Shrimp	7.50
Bacon Wrapped Shrimp	7.50

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Reception Cold Hors d' Oeuvres

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

Traditional California Rolls	6
Spam Sushi.	6
Cream Cheese Filled Strawberries	6
Goat Cheese and Yellow Peppers on Toast	6
Prosciutto-Wrapped Melon Baton	6
Smoked Salmon with Lemon Mascarpone on a Crispy Baguette.	6.50
Cream Cheese and Seafood Mousse on Cucumber Rondel	6.50
Prosciutto-Wrapped Dried Fig and Stilton	6.50
Brie Mousse Tartlet with Lingonberry Jam	6.50
Tuna Poké on Wonton Crisp	7
Roast Beef with Asparagus Rolls	7
Antipasto Kabob	7
Watermelon, Feta, and Basil with a Fig Balsamic Drizzle	7
Island Shrimp Canapé.	7
Cajun Chicken with Paprika Aioli	7.50
Curried Mango and Lobster Shooter.	8
Cumin-Rubbed Beef Filet with Cream Cheese on Focaccia	8
Assorted Finger or Tea 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.

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
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	7.50
Crab Claws.	8.50
Oysters on the Half Shell	7.50
Fresh Sushi Rolls with Wasabi, Ginger and Soy Sauce	5.50
Fresh Nigiri with Wasabi, Ginger and Soy Sauce	7.50

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Reception Displays

Italian Antipasto Display

Sobrassada, prosciutto, capocollo, roasted peppers, artichokes, grilled marinated vegetables and olives, parmesan, romano, and fresh mozzarella

Medium (Serves 50)	500
Large (Serves 100)	800

Imported & Domestic Cheese Board

Garnished with whole fruits, french baguettes, and assorted crackers

Small (Serves 50)	400
Medium (Serves 70)	500
Large (Serves 100)	600

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 125 per chef.

Slow-Roasted American Wagyu Beef Round

Peppercorn sauce, mini rolls and assorted condiments

Serves 100 700

Tenderloin of Beef with Cracked Black Pepper Crust

With béarnaise sauce, mini rolls and assorted condiments

Serves 25. 500

Jerk Seasoned Pork Loin

With pineapple mango chutney and toasted naan

Serves 30 350

Prime Rib of Beef

With au jus, mini rolls, and assorted condiments

Serves 50 650

Carved Whole Pig

Warm tortillas, house salsa, and assorted condiments

. Market Price

Churrasco Carving Station

Brazillian-marinated beef sirloin, chicken and pork loin grilled and carved gaucho style with chimichurri and red wine BBQ sauce

Serves 60 750

Smoked Cajun Turkey Breast

With mini rolls and assorted condiments

Serves 30 350

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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 18 per person

Cheese tortellini and penne pasta, grilled vegetables, sausage, chicken and 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...

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

Teriyaki Chicken Slider topped with a wasabi and pineapple coleslaw

Pulled Pork Slider with coleslaw and pickles

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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	12
Call Brands.	10
Imported Beer	
Heineken, Corona8
Domestic Beer	
Budweiser, Bud Lite, Coors Light, Miller Light, O'Doul's7
House Wine	
Chardonnay, Cabernet Sauvignon, Merlot, White Zinfandel9
Martini's	14
Sodas, Juice, Bottled Water	
Still or Sparkling4
Ultra-Premium Liquor (Available on Request).	15
Grey Goose, Patrón Silver, Knob Creek, Jack Daniel's Single Barrel, Glenfiddich	
Liqueurs and Cognacs (Available on Request)	15
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 Hours26	33
Three Hours31	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 - Inclusive of Sales Tax

Premium Brands	13
Call Brands.	11
Imported Beer9
Domestic Beer8
House Wine	10
Sodas, Bottled Water/Still or Sparkling, Juice	4.50
Martinis.	15
Liqueurs and Cognacs	16
Ultra-Premium Liquor	16



Audio Visual Services

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

Meeting Package

10x10 screen, LCD projector, power, mixer, and wireless handheld mic475

DJ Package

2 – 10” JBL speakers, 4-channel mixer, wireless mic, DJ table and power 380

Screens

Tripod Projection Screen 8x8 75
 Cradle Base Projection Screen 10x10. 95
 7.5’ x 14’ HD Wide Format Screen225
 Dress Kit for 7.5’ x 14’ Wide Format Screen225

Projectors/Visual Accessories

LCD Projector (3200 lumen)250
 LCD Projector (5000 lumen) 300
 LCD Projector (7200 lumen) 500
 LCD Projector (9200 lumen)750
 DVD Player.100
 Video Switcher525
 Scan Converter 300
 LED TV with Stand250
 Confidence Monitor250
 86” LG 4K UHD TV on Rolling Stand375

Audio

4-Channel Mixer 75
 8-Channel Mixer100
 Wired Microphone 50
 Wireless Handheld Microphone.145
 Wireless Lavalier Microphone145



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)	20
22' Tall Black Drape (price per foot)	40
4 Color Wash Stage Lighting (6 Lights)	250
Pin Spot Podium	100
Projection Cable Package	45
Wireless Presenter's Mouse	60
Presenter's Timer.	125
Laser Pointer	50
Power Cord with a Power Strip	40
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.	75
Dance Floor 24' x 24'.	250
Dance Floor 30' x 30'.	350

Labor

Audio/Visual Labor Charge (minimum 1 hour)	
Set and Strike	50/hour
Audio/Visual Operators	75/hour
Banners Hung	50/banner

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