



The ORLEANS<sup>SM</sup>

# CATERING MENU

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





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## Breaks and Snacks

### Beverages

Freshly Brewed Coffee (10 cups per gallon)	69/gallon
Freshly Brewed Decaf (10 cups per gallon)	69/gallon
Gourmet Hot Tea (10 cups per gallon)	55/gallon
Freshly Brewed Iced Tea	62/gallon
Lemonade	65/gallon
Fruit Punch	65/gallon
Bottled Waters (12 oz Bottle)	6/each
Assorted Soft Drinks	6/each
Chilled Fruit Juice (Orange, Grapefruit, Tomato or Apple Juice)	35/liter
Individual Juice	8/each

### Morning Pastries and Snacks

Assorted Danish Pastries	40/dozen
Fresh Butter Croissants	42/dozen
Apple or Cherry Strudel	44/dozen
Cinnamon Buns	44/dozen
Assorted Large Muffins	38/dozen
Assorted Donuts (Minimum order 2 dozen)	37/dozen
Assorted Bagels & Cream Cheese	50/dozen
Fresh Whole Fruit (Apples, Oranges, Bananas)	3/each
Individual Seasonal Fresh Fruit Cup	8 50/each
Individual Yogurt Parfait	8/each
Individual Assorted Yogurts	5/each

### Afternoon Sweets and Snacks

Assorted Brownies	42/dozen
Large Assorted Cookies	40/dozen
Petit Fours or Chocolate Covered Strawberries	55/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 Pricing per person

### Chocolate, Chocolate and MORE Chocolate

24 per person

Assorted Brownies

Chocolate Dipped Cookies

Snickers and Hershey Candy Bars

Chocolate Milk

Coffee, Decaffeinated Coffee, and Hot Tea

### The Movie Goers' Break

24 per person

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?

24 per person

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!

26 per person

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

29 per person

Chef's selection of Danish pastries, muffins and croissants

Butter, jams & jellies

## Spa Continental

34 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

42 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

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Breakfast Burrito

12/each

Egg, Cheese, and Ham Croissant Sandwich

12/each

Italian Quiche with Ham, Spinach,  
Onions, Egg and Cheese

12/each

Pricing is subject to change without notice and does not include service charge and current sales tax. 2025





## 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

54 per person

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

### Healthy Breakfast

42 per person

Egg White Omelet with Roasted Peppers and Charred Asparagus  
Turkey Bacon

### Sustaita Quiche

44 per person

Egg, Spinach, Piquillo Peppers, with Gruyère Cheese and Basil Cream Sauce  
Herbed Hash Browns

### Lafayette Breakfast

42 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

39 per person

Sliced Fresh Fruit and Berries

Farm Fresh Scrambled Eggs

Crisp Bacon Strips and Sausage Links

Herb-Seasoned Breakfast Potatoes

### Blues Breakfast Buffet

41 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

49 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

16 per person

### Chef Stations

Omelets Made to Order

14 per person

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

Buttermilk Waffles

10 per person

Includes strawberries, whipped cream & syrup for topping

\*1 chef attendant per 50 guests required at \$150 labor fee

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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

Minestrone Soup

Roasted Tomato and Basil Soup with Avocado Cream

Baked Potato Soup



## Lunch Dessert Selections

Please **SELECT ONE** of the following:

Apple Strudel with Vanilla Sauce

Mocha Cake with Rum Crème Anglaise

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** 48 per person  
Grilled 7oz New York steak with brandy cream sauce

**Broiled Salmon Fillet** 41 per person  
Broiled salmon fillet with lemon butter sauce

**Airline Chicken Breast**  39 per person  
Breast of chicken with a light mushroom cream sauce

**Chicken Piccata** 38 per person  
Chicken breast lightly breaded and sautéed, served with a light lemon sauce

**Tenderloin of Beef** 56 per person  
Petit tenderloin medallions of beef with roasted red pepper sauce

**Penne Pasta Pomodoro** 36 per person  
Penne with a tangy pomodoro sauce, spicy italian chicken sausage, and grilled vegetables

**Parmesan-Crusted Chicken** 38 per person  
Parmesan-crusted chicken breast served on a bed of basil pesto orzo and pecorino cream sauce

**Island-Style Pork Loin** 38 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** 34 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'** 34 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

6 Per person additional for groups 25 – 49

### Italian Buffet

49 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 Piccata

Steamed Vegetable Medley

Ciabatta Rolls

Limoncello Cake

Mini Cannolis

### Mexican Buffet

49 per person

Mixed green salad with pepitas, cotija cheese, diced tomatoes, red onions, roasted corn, cucumbers and tortilla strips with ranch and cilantro vinaigrette

Pork Carnitas

Cheese Enchiladas with Creamy Salsa Verde

Chicken Fajitas

Soft Flour Tortillas

Chipotle Orange Black Beans and Cilantro Lime Rice

Mexican Squash Medley with Cilantro

Tortilla Chips - Pico de Gallo - Salsa

Tres Leches Cake

Churros

### Southern Special

51 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

Baked Ham

Oven-Roasted Potatoes

Green Beans

Cornbread and Honey Butter

Pecan Pie

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

6 per person additional for groups 25 – 49

## Sunday Special

51 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

Apple Pie

## Caribbean

53 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

6 per person additional for groups 25 – 49

### Deli Buffet Luncheon

42 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, Ham, Turkey, Salami

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

### Executive Deli Lunch

55 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

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

6/each

Bottled Water

6/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 Bibb Lettuce with Candied Walnuts, Crumbled Feta, Dried Cranberries, and Raspberry Vinaigrette

Lobster Corn Bisque

Cream of Mushroom Soup

## The Fourth Course

Additional price

Shrimp Cocktail

18 per person

Short Rib Ravioli

15 per person

with Porcini Cream Sauce

Shallot Tarte Tatin

15 per person

Caramelized Shallots, Fresh Mozzarella, Thyme and Honey

Crab Cakes

Market

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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

68 per person

Broiled 6oz filet mignon with a merlot reduction

### Charbroiled 12oz New York Steak

69 per person

Yukon Gold and portobello mushroom hash and cracked pepper cream sauce

### Chicken Marsala

55 per person

Herb-crusted airline chicken breast with savory mushrooms  
and marsala sauce served with a Yukon Gold potato purée

### Roast Prime Rib

64 per person

10oz roast prime rib of beef, au jus (maximum 200 people)

### Grilled Salmon

55 per person

Grilled salmon fillet with lemon butter

### Braised Short Ribs al Barolo

69 per person

Tender braised boneless beef short ribs in aged red wine sauce

### Thyme Pork Loin

56 per person

Tender roasted with an apple brandy sauce

### Mediterranean Cod

56 per person

Baked with fresh herbs, garlic and lemon, topped with a Greek salsa,  
served with Lebanese rice

### Moroccan Spice Chicken Breast

55 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 79 per person

Ancho chili rubbed beef filet and citrus honey glazed salmon,  
served with blue cheese mashed potatoes

### Filet and Crab Cake 85 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 78 per person

Strip medallion with a brandy sauce and two jumbo prawns  
with a limoncello cream

### Baja Chicken and Prawns 69 per person

South-of-the-border marinated chicken with  
cilantro lime 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

65 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

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)

Add New York Steak +10 per person

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

## Orleans BBQ Buffet (Entrées in Purple)

### 3 Entrées

65 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

Creole-Dusted Salmon Fillet

Green Beans

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 Entrées

65 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

65 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

65 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 10 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

Broccolini

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 Listed

70 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

Buffalo Hot Wings	7
Gruyère and Summer Leek Tart	8
Swedish Meatballs	8
Teriyaki Chicken Wings	8
Smoked Chicken and Cheese Cornucopia	8
Vegan Dumplings	8
Pork Pot Stickers	8
Spring Rolls (Vegan)	8
Thai Vegetarian Pot Stickers	9
Baby Back Ribs	9
Chili Lime Chicken Skewers	9
Sausage-Stuffed Mushrooms	9
Cajun Chicken Satay	9
Coconut Chicken Skewer	9
Beef Satay with Sweet Chili Sauce	9
Lobster Mac and Cheese Bites	9
Coconut Tempura Shrimp	9
Mini Beef Wellington	10
Mini Lump Crab Cakes	10
Bacon-Wrapped Shrimp	10

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## Reception Cold Hors d' Oeuvres

Minimum order of 50 pieces  
Pricing listed is per piece

Traditional California Rolls	7
Spam Sushi	8
Cream Cheese Filled Strawberries	8
Goat Cheese and Yellow Peppers on Toast	8
Prosciutto-Wrapped Melon Baton	8
Brie Mousse Tartlet with Lingonberry Jam	9
Roast Beef with Asparagus Rolls	9
Antipasto Kabob	9
Watermelon, Feta, and Basil with a Fig Balsamic Drizzle	9
Smoked Salmon with Lemon Mascarpone on a Crispy Baguette	10
Cream Cheese and Seafood Mousse on Cucumber Rondel	10
Tuna Poké on Wonton Crisp	10
Island Shrimp Canapé	10
Cajun Chicken with Paprika Aioli	10
Curried Mango and Lobster Shooter	11
Cumin-Rubbed Beef Filet with Cream Cheese on Focaccia	11
Assorted Finger Sandwiches	48 per dozen
Assorted Pinwheel Sandwiches	48 per dozen

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## Chips, Dips & Dry Snacks

Minimum orders

Combinations serve 20-25 people

Chili con Queso and Tortilla Chips	75
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	35



## Seafood Specialty Items

Minimum order of 50 pieces

Pricing listed is per piece

Minimum of 72-hour notice

Gulf Shrimp on Ice	9
Crab Claws	11
Oysters on the Half Shell	9
Fresh Sushi Rolls with Wasabi, Ginger and Soy Sauce	9
Fresh Nigiri with Wasabi, Ginger and Soy Sauce	10

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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)	650
Large (Serves 100)	950

### Imported & Domestic Cheese Board

Garnished with whole fruits, french baguettes, and assorted crackers

Small (Serves 50)	550
Medium (Serves 70)	650
Large (Serves 100)	750

### Vegetable Display with Dips

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

### Rainbow of Fresh Sliced Seasonal Fruits & Berries

Small (Serves 50)	500
Medium (Serves 70)	600
Large (Serves 100)	700

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## Reception Carving Stations

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

### Tenderloin of Beef with Cracked Black Pepper Crust

With béarnaise sauce, mini rolls and assorted condiments  
Serves 25 550

### Jerk Seasoned Pork Loin

With pineapple mango chutney and toasted naan  
Serves 30 375

### Prime Rib of Beef

With au jus, mini rolls, and assorted condiments  
Serves 50 775

### Carved Whole Pig

Warm tortillas, house salsa, and assorted condiments  
Market Price

### Churrasco Carving Station

Brazilian-marinated beef sirloin, chicken and pork loin grilled and carved gaucho style with chimichurri and red wine BBQ sauce  
Serves 60 850

### Smoked Cajun Turkey Breast

With mini rolls and assorted condiments  
Serves 30 375

Pricing is subject to change without notice and does not include service charge and current sales tax. 2025





## 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 150 per chef

### Mashed Potato Bar

20 per person

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

### Pasta Station

22 per person

Cheese tortellini and penne pasta, grilled vegetables, sausage, chicken and choice of 2 sauces:

pesto cream, pomodoro, and alfredo

Served with ciabatta bread and butter

### Original Kicked Up Taco Bar

22 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

22 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

24 per person

A selection of sliders to include

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

Teriyaki Chicken Slider with pineapple coleslaw and gochujang aioli drizzle

\*Above pricing to be adjusted if chosen separately.

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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 225 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	16
Call Brands	12
Imported Beer Heineken, Corona	10
Domestic Beer Budweiser, Bud Lite, Coors Light, Miller Light, O'Doul's	9
House Wine Chardonnay, Cabernet Sauvignon, Merlot, White Zinfandel	10
Martini's	21
Sodas, Juice, Bottled Water Still or Sparkling	6
Ultra-Premium Liquor (Available on Request) Grey Goose, Patrón Silver, Knob Creek, Jack Daniel's Single Barrel	20
Liqueurs and Cognacs (Available on Request) Amaretto Disaranno, Drambuie, Grand Marnier, Baileys, Kahlúa, Sambuca	20

### Hosted Package Bar

Charged per person

	Limited Beer, Wine, Soft Drinks	Full Call Brands	Premium Brands
One Hour	25	30	36
Two Hours	30	35	41
Three Hours	36	44	49





## 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 225 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 - Inclusive of Sales Tax

Premium Brands	17
Call Brands	13
Imported Beer	11
Domestic Beer	10
House Wine	11
Sodas, Bottled Water/Still or Sparkling, Juice	6
Martinis	22
Liqueurs and Cognacs	21
Ultra-Premium Liquor	21

# 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 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

75' x 14' HD Wide Format Screen 250

Dress Kit for 75' x 14' Wide Format Screen 375

## Projectors/Visual Accessories

LCD Projector (5000 lumen) 400

LCD Projector (7200 lumen) 600

LCD Projector (9200 lumen) 900

DVD Player 100

Video Switcher 525

Scan Converter 500

LED TV with Stand 300

Confidence Monitor 300

86" LG 4K UHD TV on Rolling Stand 450

## 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

16' Tall Black OR White Drape (price per foot)	20
22' Tall Black Drape (price per foot)	30
4 Color Wash Stage Lighting (6 lights)	250
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
12' x 16' Riser	Complimentary
Add 1' Pieces	100/piece
Dance Floor 24' x 24'	250
Dance Floor 30' x 30'	350

## Labor

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

Pricing is subject to change without notice. 2025

