



CONTINENTAL BREAKFAST

Chilled Orange, Apple and Grapefruit Juice
Seasonal Sliced Fresh Fruit Served with Yogurt Dip
Freshly Baked Muffins, Croissants, Danish and Fruit Turnovers
Butter and Preserves
Freshly Brewed Regular and Decaffeinated Coffee, Selection of Hot Herbal Teas

MID MORNING BREAK*

Assorted Soft Drinks and Bottled Waters
Freshly Brewed Regular and Decaffeinated Coffee, Selection of Hot Herbal Teas

LUNCH

Plated or Buffet (12 or more)
(Up to \$40.00 Value per day)

AFTERNOON BREAK*

Freshly Baked Cookies and Brownies
Individual Whole and Chocolate Milk
Assorted Soft Drinks and Bottled Waters
Freshly Brewed Regular and Decaffeinated Coffee, Selection of Hot Herbal Teas

MEETING ROOM SET UP

Meeting Room to Include:
Pads, Pens, Iced Water and Hard Candies

AUDIO VISUAL

Standard Audio Visual Equipment to Include:
Non-Projector Package Includes: Tripod Screen, Cart and Cables

\$95.00 per person

* Continuous Beverage Service All Day.

Minimum of 20 people required for Lunch Buffet service; Additional charge for private rooms during lunch; Additional charge for break out rooms.



CONTINENTAL

Chilled Orange, Apple and Grapefruit Juice

Seasonal Sliced Fresh Fruit and Berries

Danish Pastries, Assorted Muffins, Croissants and Bagels

Sweet Butter, Honey and Preserves, Regular, Strawberry and Light Cream Cheese

Plain and Fruit Yogurts


Freshly Brewed Regular and Decaffeinated Coffee, Selection of Hot Herbal Teas

\$19.00 per person

ENHANCE YOUR CONTINENTAL BREAKFAST WITH THE FOLLOWING OPTIONS:

LONE STAR

Fresh Egg and Pepper Burrito with Salsa

\$5.00 per person 

SOUTHEAST

Sausage Biscuit with Sharp Cheddar Cheese and Gravy

\$5.00 per person

WEST COAST

Cinnamon Raisin French Toast

\$6.00 per person

MIDWEST

Buttermilk Pancakes with Warm Maple Syrup

\$6.50 per person



CONTINENTAL BREAKFAST (continued)

COUNTRY STYLE

Carolina Country Ham with Biscuits

\$6.00 per person

POWER PLAY

Swiss Muesli with Fresh Fruit and Berries

Assorted Cereal with Skim and Whole Milk

\$6.00 per person ♥

THE TRADITIONAL

Scrambled Fresh Farm Eggs, Crisp Applewood Smoked Bacon, Link Sausage and Breakfast Potatoes

\$10.00 per person

THE CLASSIC

Scottish Smoked Salmon with Traditional Condiments and Blueberry Cheese Blintzes

\$11.00 per person

EUROPEAN FLAIR

Scandinavian Shrimp Cocktail and Fresh Berries with Yogurt Parfait

Eggs Benedict, Grilled Chicken Breast with Creole Sauce

Medallion of Beef Tenderloin with Forest Mushroom Ragout

Poached Salmon on Leek Fondue and Herb Rice Pilaf

Selection of Mini Fruit Tarts, Crème Brûlée and French Pastries

\$31.00 per person



CONTINENTAL BREAKFAST (continued)

ACTION BRUNCH STATIONS

OMELET STATION

Freshly Prepared Omelets with Choice of Smoked Ham, Sausage, Bacon, Peppers, Onions, Tomatoes, Scallions, Artichokes and Cheddar Cheese

Egg Whites and Egg Beaters Available

\$15.00 per person

FRESHMADE PASTA AND CHEESE TORTELLINI

Pesto, Arrabiata, Prosciutto, Olives, Garlic, Artichokes and Sun Dried Tomatoes

\$15.00 per person

ROASTED PRIME RIB

Enhanced B.B.Q. Hollandaise

\$18.00 per person

CEDAR PLANK ROASTED SALMON

Dill Mustard Butter

\$16.00 per person

ROASTED VEAL SADDLE

Morel Mushroom Stuffing

\$21.00 per person

CAVIAR BAR

Selection of Fine American Caviar with Blinis and Traditional Condiments

\$32.00 per person

CAPPUCCINO AND ESPRESSO BAR

Made to Order Espresso, Cappuccino, Latte and Mochachino

Served with Almond Biscotti, Peppermint and Macadamia Cookies

\$6.00 per drink

Minimum of 25 Persons. \$80.00 Attendant Fee.




TRADITIONAL

Farm Fresh Scrambled Eggs, Applewood Smoked Bacon, Link Sausage and Home Fried Potatoes

\$20.00 per person

SPANISH FRITTATA

Complimented with Oven Roasted Tomato and Chorizo Sausage

\$19.00 per person 

LEGEND

Farm Fresh Scrambled Eggs with Cheddar Cheese and Chives

Applewood Smoked Bacon, Link Sausage and Potatoes O'Brien

Fresh Fruit and Berry Cocktail

\$22.00 per person

GALLERIA

Belgian Waffles with Maple Syrup and Smoked Chicken Apple Sausage

Farm Fresh Scrambled Eggs with Smoked Ham, Pepper and Onion

Fresh Fruit and Berry Cocktail

\$22.00 per person

DISCOVERY

Traditional Eggs Benedict with Hollandaise Sauce

Grilled Roma Tomato and Asparagus

Fresh Berries with Crème Fraîche

\$24.00 per person



THE COASTAL

Smoked Salmon on Bagel Crisp

Portobello Mushroom Quiche

Fruit Copa with Granola Yogurt

\$26.00 per person 

LEGENDARY

Eggs Benedict with Hollandaise Sauce

Scottish smoked Salmon Tartar

Grilled Tomato with Prosciutto and Feta Cheese

Melon and Strawberry Kebab

\$28.00 per person


MEMORABLE

Spinach and Egg Flan

Scandinavian Shrimp Flute

Berries with Organic Ricotta Cheese

Chicken Apple Sausage on Butter Biscuit

\$31.00 per person 

All Breakfast Selections Include:

Breakfast Bakery Basket, Sweet Butter, Honey and Preserves

Chilled Fresh Orange Juice

Freshly Brewed Regular and Decaffeinated Coffee, Selection of Hot Herbal Teas



CLASSIC FLOATS*

Classic Coke Float with Vanilla Ice Cream and Classic Coca-Cola

Classic Root Beer Float with Vanilla Ice Cream and Barq's Root Beer

Brown Cow Float with Chocolate Ice Cream and Coca-Cola Classic or Barq's Root Beer finished with Whipped Cream, Chocolate Syrup, and Chocolate Sprinkles

Coffee Coke Float with Blends of fresh roasted Coffee and Cream with Coca-Cola and rich Vanilla Ice Cream


\$10.00 per person

FIESTA GRANDE

Tri-Color Tortilla Chips, Fresh Salsa, Guacamole and Chile Con Queso

Seasonal Fruit and Churros

Soft Drinks and Bottled Water

\$12.00 per person 

LET'S PLAY BALL

Soft Jumbo Pretzels and Mustard

Bags of Peanuts, Assorted Candy Bars and Cracker Jacks

Soft Drinks and Bottled Water

\$12.00 per person

CHOCOLATE GALORE

Chocolate Covered Pretzels, Double Chocolate Brownies and Assorted Chocolate Candy Bars

Fresh Seasonal Sliced Fruit with Chocolate Fondue

Soft Drinks and Bottled Water

\$13.00 per person

ORGANIC

Raw Organic Vegetables with Goat Milk Ricotta Dip

Whole Wheat Crisp, Fresh made Lemonade

\$14.00 per person

*Minimum of 25 Persons. \$80.00 Attendant Fee.



SPA BREAK

Freshmade Signature Smoothies; Power Slim and Mango Ade

Whole Bananas and Strawberries

Energy Bar Assortment

\$18.00 per person 

WAKE UP AND REFRESH

Assortment of Chilled Bottled Coffee and Yogurt Drinks, Fruit Kebabs

Fresh Baked Cookie Assortment

Freshly Brewed Regular and Decaffeinated Coffee, Selection of Hot Herbal Teas


\$19.00 per person 

LATIN SIESTA

Tres Leches Shots, Sopapillas with Honey, Brazilian Cookies

Freshly Brewed Regular Coffee and Decaffeinated Coffee

With Espresso Machine

\$22.00 per person 

INTERNATIONAL COFFEE BREAK

European Gourmet Coffee with Assorted Syrups, Rock Sugar Stirrers, Orange Zest, Whipped Cream, Cinnamon Sticks and Chocolate Shavings

Assortment of Mini French Petit Fours

Hot Tea Display

\$18.00 per person


TRADITIONAL AFTERNOON TEA

Selection of Tea Sandwiches:

Cucumber and Watercress, Smoked Salmon, Dill Shrimp Salad and Roast Beef with White and Green Asparagus

Mini French Pastries and Raisin Scones with Devonshire Cream and Strawberry Preserves

Hot Tea Display

\$30.00 per person 



FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE ,
SELECTION OF HOT HERBAL TEAS \$64.00 per gallon

ASSORTED REGULAR AND DIET SOFT DRINKS \$4.00 each

EVIAN AND SAN PELLEGRINO SPRING WATER \$5.00 per bottle

BOTTLED SPRING WATER \$4.00 per bottle

FRESH FRUIT JUICES

Orange, Grapefruit, Apple or Cranberry \$59.00 per gallon

ICED TEA, LEMONADE AND FRUIT PUNCH \$59.00 per gallon

SEASONAL SLICED FRESH FRUIT AND BERRIES \$7.50 per person

WHOLE FRUIT

Apples, Bananas and Oranges \$3.00 each

ASSORTED GRANOLA BARS AND FRUIT BARS \$3.50 each

ASSORTED BREAKFAST BAKERIES

Danish, Muffins and Breakfast Breads \$37.00 per dozen

CROISSANTS OR BAGELS

Plain and Flavored Cream Cheese

Preserves and Honey

\$37.00 per dozen

HAM AND CHEESE CROISSANTS \$37.00 per dozen

BREAKFAST HAM AND EGG TACOS WITH FRESH SALSA \$38.00 per dozen

SUGAR PALMIER AND SCONES

Preserves and Honey \$37.00 per dozen

ASSORTED SAUSAGE, CHEESE AND HAM JALAPEÑO KOLACHES

\$37.00 per dozen





ALL DAY A LA CARTE (continued)

ASSORTED BOTTLED FRUIT SMOOTHIES \$5.50 each

ASSORTED MINI GOURMET SANDWICHES

Crabmeat, Chicken Salad and Grilled Vegetable Sandwiches

Assorted Potato Chips \$45.00 per dozen

ASSORTED DOMESTIC CHEESE TRAY \$13.00 per person

INDIVIDUAL QUICHES

Mushroom, Goat Cheese and Bacon Onion \$8.50 each

PARMESAN CHEESE POPCORN \$3.50 per person

CRABMEAT CIGARS WITH PIQUANT SALSA \$58.00 per dozen 

CELERY AND CARROT STICKS WITH PEANUT AND RANCH DIPS \$6.00 per dozen

FRESHLY BAKED PRETZELS WITH MUSTARD \$30.00 per dozen

BLONDIES AND BROWNIES \$35.00 per dozen

LEMON, GRANOLA NUT AND CHEESECAKE BARS \$36.00 per dozen

ASSORTMENT OF FRESHLY BAKED COOKIES \$35.00 per dozen

SELECTED CANDY BARS \$3.00 each

INDIVIDUAL TRAIL MIX \$3.00 each

OATMEAL BARS \$3.00 each

HÄAGEN-DAZS[®] ICE CREAM BARS \$4.00 each

FRUIT KEBABS \$33.00 per dozen

CHOCOLATE TRUFFLES \$32.00 per dozen

ASSORTED ENERGY DRINKS \$5.00 each



TEXAS EXPERIENCE

COLD

Choice of Two:

Tex Mex Dip; layered Refried Beans, Guacamole, Corn, Sour Cream and Cheese with Chips

Tortilla Salad Bowl; Crisp Romaine, Charred Corn and Peppers, Black Beans, Tomatoes with Jalapeno Dressing

Chicken Caesar Sandwich; layered Romaine, Grilled Chicken Breast, Tomato, Corn Tortilla Wrap, Caesar Dressing

B.B.Q. Chicken Salad Wrap

HOT

Choice of Two:

Housemade Akaushi Beef Tamale

B.B.Q Beef Po Boy with Bean Stew

Crab Cake Slider with Relish Mayonnaise

Crawfish Gumbo in a Texas Cheese Bread Bowl

Chili Bowl with Deer Sausage

DESSERT

Choice of One:

Apple Pie

Crème Brûlée Cheesecake

Chocolate Chip Bread Pudding in a Mug

\$36.00 per person

ASIAN LUNCH BOX AND SUSHI

COLD

Choice of Two:

Asian Duck Salad with Greens, Mango, Pea Shoots and Crisp Fried Noodles, Sweet Sour Dressing

Asian Noodle and Vegetable Salad, Chili Dressing

Sushi Assortment; California Roll, Tuna Roll, Shrimp Tempura Roll

HOT

Choice of Two:

Pork Egg Roll with Spicy Mustard

B.B.Q Pork on Fried Rice and Vegetable Stir Fry

Kung Pao Chicken and Steamed Rice

Asian Spiced Beef Rib with Brown Rice and Peppers

Sweet and Sour Shrimp with Vegetables and Brown Rice

DESSERT

Choice of One:

Mango Mousse

Sweet Jasmine Custard

Fruit Kebab

\$38.00 per person

All Items are displayed in individual natural containers or plates

Maximum 50 persons.

All prices are subject to applicable service charge (23%) and state sales tax (8.25%)



GLOBAL EXPRESS

COLD

Choice of Two:

Mediterranean Grilled Vegetables with Feta Cheese, Olive and Cured Meats

Hummus, Baba Ghanoush, Tabouleh and Stuffed Grape Leave

Asian Noodle Salad with Spicy Shrimp

Peruvian Ceviche

American Shrimp Cocktail

Salad Nicoise with Ahi Tuna

HOT

Choice of Two:

Spinach and Chicken Cannelloni with Pesto Cream

Chicken Enchiladas with Smoked Cheddar Cheese Sauce

Zatar spiced Chicken with Fig Fragrant Rice Pilaf

Smoked Pork Tenderloin on Sweet Potatoes

Indian Dal with Chutney and Naan

DESSERT

Choice of One:

Apple Strudel with Vanilla Sauce

Pecan Pie

Tiramisu

\$36.00 per person

All Items are displayed in individual natural containers or plates



SALADS

INTERCONTINENTAL SALAD

Field Greens with Sliced Tomatoes, Cucumbers and Garlic Croutons

Herb Vinaigrette

\$8.00 

TEXAS SLICE

Local Iceberg Lettuce with Tomatoes, Blue Cheese Crumbles and Peppered Crisp Bacon

Blue Cheese Buttermilk Dressing

\$8.00

SOUTHWEST CAESAR SALAD

Romaine Hearts, Roasted Corn and Fried Texas Onions

Jalapeño Caesar Dressing

\$8.00

GRANNY SMITH SALAD

Marinated Apple and Radicchio Lettuce with Roasted Tomatoes and Basil Herb Vinaigrette

\$9.00 

TOMATO MOZZARELLA TOWER

Layered Red and Yellow Tomatoes with Buffalo Mozzarella and Spring Greens

Balsamic Vinaigrette

\$9.50

TEXAS GREENS

Roasted Beet and Raspberries, Smoked Pecan with Shiner Bock Beer Dressing

\$9.00

MIDDLE EASTERN

Crisp Pita Bread with Bouquet of Colorful Lettuces with Mini Kibbe, Hummus and Stuffed Grape Leave

\$11.00 

MEDITERRANEAN VEGETABLE SALAD

Pesto Baked Phyllo Shell filled with Arugula and Lola Rosa Lettuce, Shaved Fennel and Candied Cherries, Balsamic Dressing

\$10.50 

GREEK TART SALAD

Crisp Baked Pie Crust flavored with Herbs and Feta Cheese, crowned with tender Greens, Grilled Artichokes, Tomatoes, Cucumbers and Marinated Olives, Herb Vinaigrette

\$11.50 



INDIAN TANDOORI SALAD

Marinated Crimson Lentils with Tandoori Roasted Tomato and Curry Leaf Blend

\$10.00 



SOUPS

- CHICKEN TORTILLA SOUP \$6.50 
- BEEF BARLEY \$6.50
- POTATO CREAM WITH PORCINI MUSHROOMS \$7.00
- MINISTRONE \$6.50
- CHICKEN NOODLE \$.600
- NEW ENGLAND CLAM CHOWDER \$6.50
- SHRIMP AND LOBSTER BISQUE \$9.00
- VEGETARIAN INDIAN LENTIL SOUP \$6.50 
- CHILLED AVOCADO SOUP WITH SALMON CAVIAR CROSTINI \$9.00
- SOUP DU JOUR \$6.00
- Soup en Croûte Please Add \$1.50


CHILLED LUNCH ENTREES

- CHICKEN CAESAR SANDWICH
with Roasted Corn and Avocado, Jalapeño Caesar Dressing
Chilled Cucumber Soup, Grilled Vegetable Stack \$24.00
- CHINESE NOODLE SALAD IN MU-SHU BOWL
Hoisin Grilled Duck Breast, Fruit Kebab and Roasted Cashews \$25.00
- SANDWICH TRIO
Smoked Turkey on Pumpkin Seed Roll, Roast Beef and Brie on Baguette
and Grilled Vegetables on Focaccia Bread
Fruit Kebab and Orzo Pasta Salad \$24.00
- SALAD TRIO
Chef Peter's Special Tuna Salad, Curried Chicken Pecan Salad
and Avocado Shrimp Salad complimented with Terra Chips \$27.00
- GRILLED VEGETABLE AND PHYLLO TART
Spring Greens in Radicchio Cup, Antipasti and Fruit Kebab,
Tomato Mozzarella Tower and Smoked Salmon on Bagel Chip \$28.00
- BOSPHORUS SALAD
Pesto Marinated Chicken Kebab, Hummus Tart, Stuffed Grape Leaves and Spring Greens
Herb Dressing \$25.00
- ROASTED PEPPER GAZPACHO WITH COLOSSAL SHRIMP
Bundle of Baby Greens, Shaved Pepper Crusted Flat Iron Steak on Toasted Grain Bread
Selection of Fine Cheeses and Fruit Kebab \$29.00



HOT LUNCH ENTREES

MEDITERRANEAN COUSCOUS WITH GRILLED LAMB KEBABS

Kalamata Olives, Marinated Feta Cheese and Pita Bread
Lemon Vinaigrette Dressing \$27.00 

HERB MARINATED CHICKEN BREAST

Whole Wheat Couscous
Roasted Portobello Mushrooms and Asparagus \$25.00

CORN FLAKES CRUSTED CHICKEN BREAST

Three Grain Rice Pilaf and Mint Yogurt Sauce \$26.00 


SPINACH STUFFED ROASTED CHICKEN BREAST

Vegetable Ravioli with Sun Dried Tomato Pesto Sauce \$28.00 

PORK TENDERLOIN MEDALLIONS

Roasted Fingerling Potatoes and Seasonal Vegetables
Pommery Mustard Sauce \$29.00

GRILLED SIRLOIN STEAK WITH CRISPY ONIONS

Roasted Potato Wedge and Seasonal Vegetables \$38.00 

PETITE TENDERLOIN OF BEEF

Wild Mushroom Ragout, Potato Cake and Seasonal Vegetables \$41.00

FLAT IRON STEAK

Roasted Potatoes and Apple Wood Smoked Bacon Green Beans \$28.00

PAN SEARED HAWAIIAN RED SNAPPER

Wild Rice Pilaf and Seasonal Vegetables
Guava Butter Sauce \$30.00


PESTO CRUSTED MAHI MAHI

Kansas Rice Medley, Roasted Tomato and Corn Fondue \$29.00

CUMIN SPICED TILAPIA ON RED BASMATI RICE

Green Coconut Curry Sauce, Seasonal Vegetables \$20.00

BEEF SHORT RIB PINWHEEL WITH MOLE SAUCE

Cheddar Mashed Potatoes and Corn and Bean Succotash \$31.00 

GRILLED VEGETABLE WELLINGTON

Lemon Roasted Potatoes \$21.00

PORTOBELLO AND SUN DRIED TOMATO RAVIOLI

Grilled Asparagus
Herb Sauce \$19.00

RICOTTA CHEESE STUFFED CONCHIGLIE

Broccolini
Crème Plum Tomato Sauce \$18.00

All Luncheons Served with Freshly Baked Rolls and Butter, Iced Tea and Coffee Service




DELI BUFFET*

Assortment of Fine Deli Meats and Cheeses, Tomato, Lettuce, Onions and Pickles
Selection of Breads, Rolls and Baguettes with Traditional Condiments
Pasta Primavera Salad and Crudités
Lemon Slice and Fruit Tart
\$29.00 per person


SANDWICH EXPRESS*

Variety of Hot and Cold Sandwiches to Include:
Reuben Sandwich, Cuban Pork Sandwich, Vegetable and Mozzarella Panini,
California Turkey Wrap, Roast Beef Baguette with Brie
Vegetable Crudités, Fruit Kebabs and Potato Chips
Pineapple Upside Down Cake
\$33.00 per person

MIDDLE EAST*

Hummus, Baba Ghanoush, Tabouleh, Pita Bread
Fried Falafel, Kibbe with Yogurt, Stuffed Grape Leaves
Grilled Lamb Kebabs, Zatar Roasted Chicken
Arabic Rice, Okra Stew
Baklava, Pistachio Cake
\$37.00 per person 

MANAGERS*

Soup of the Day
Hearts of Romaine with Caesar Dressing, Grilled Vegetable Platter
Chicken and Spinach Cannelloni with Roasted Pepper Sauce
B.B.Q. Beef Brisket with Butter Biscuits
Andouille Sausage on Pepper Étouffée
Sun-dried Tomato and Mozzarella Ravioli with Tomato Basil Fondue
Hazelnut Dacquoise
Apple Crumble Cake
\$39.00 per person 

*Buffets are available for groups under 25 with a \$6.00 surcharge per person



PASTA EXPRESS*


Mediterranean Field Greens with Perlini Mozzarella

Grilled Vegetable and Antipasti Kebabs

Seafood Cannelloni with Lobster Sauce, Portobello Mushroom Ravioli with Herb Sauce, Chicken Scallopini with Prosciutto Caper Butter Sauce

Garlic Bread Sticks and fresh grated Parmesan Cheese

Tiramisu, Stuffed Cannoli

\$37.00 per person 

ASIA*

Miso Soup with Vegetable Pot Stickers

Assortment of Sushi to Include:

California Roll, Spicy Tuna Roll, Bagel Roll, Wasabi and Soy Sauce

Vietnamese Spring Roll with Peanut Sauce

Five Spiced B.B.Q. Beef

Kung Pao Chicken with Cashew Nuts and Chili

Asian Vegetable Noodles with Sweet Chili Sauce and Marinated Tofu

Mango Flan

Coconut Cake

\$39.00 per person 

EAST COAST BUFFET

Black-eye Pea Salad with Tasso Ham, Fresh Spinach with Marinated Mushrooms and Dried Cranberry Vinaigrette

Crabmeat Salad on marinated Asparagus with Vermont Mushrooms

Roasted Chicken Breast with Root Vegetables and Goat Cheese

Seared Scallops on Cornmeal Cakes with Melted Red Onions

Gnocchi Potatoes with Rosemary Butter

Slow roasted Flank Steak with Tobacco Onions

Bread Pudding with Bourbon Sauce

Pecan Tart

\$44.00 per person

*Buffets are available for groups under 25 with a \$6.00 surcharge per person



Buffets listed below require a 25 guest minimum

TEX-MEX*

Tortilla Soup

Achiote Grilled Vegetables with Manchego Cheese

Romaine Hearts with Caesar Dressing

Black Bean and Corn Salad with Crisp Tortilla Chips

Corn Husk wrapped Beef Tamales

Marinated Chicken and Beef Fajitas with Traditional Condiments and Flour Tortillas

Mexican Rice, Bean Stew

Tres Leches, Chocolate Cake

\$42.00 per person

DELEGATE BUFFET

Soup of the Day

Assorted Field Greens with Tomatoes, Cucumber, Crouton and Choice of two Dressings

Gulf Shrimp Salad with Texas Grapefruit

Marinated Grilled Mushrooms with Goat Cheese

Fusilloni Pasta with Artichokes, Olives, Basil, Tomato and Julienne of Prosciutto

Rotisserie Chicken Salad with Raisin and Pecans

Roasted Salmon on Four Bean Succotash

Roasted Fig stuffed Pork Loin with Cabernet Sauce

Sautéed Parsley Parisienne Potatoes, Seasonal Vegetables

Alpine Cream Cake, Crème Bavaois with Strawberries

\$44.00 per person



EXECUTIVE BUFFET

Soup of the Day

Chiquillie Mozzarella Cheese and Heirloom Tomatoes with fresh Basil Julienne

Parma Ham with Cantaloupe Pearls, Hearts of Palm with Citrus Vinaigrette

Arugula and Fennel Salad with Orange Sections and Herb Vinaigrette

Tomato and Pesto Crusted Australian Sea Bass

Roasted Sirloin with Blue Cheese Demi Glaze

Braised Lamb Osso Bucco with Olive Gremolata

Prosciutto wrapped Chicken Breast with Sautéed Spinach

Truffle Risotto Cakes

Roasted Seasonal Vegetables

Chocolate Opera Cake

Strawberry Short Cake

Assorted Mousse Shooters

\$55.00 per person

CEO

Soup of the Day

Baby Lettuces with Roasted Tomato Vinaigrette and Pancetta Bacon

Scottish Smoked Salmon with Apple Celery Slaw

Shrimp and Avocado Martini

Pan seared Halibut with Tomato-Olive Ragout and Fresh Herbs

Crabmeat Crowned Medallions of Beef Tenderloin with Fried Parsnip

Grilled Chicken Breast with Cipolline Onion Sauce

Sacchetti Pasta with Fontina Cheese on Grilled Vegetables

Roasted Red Potatoes and Seasonal Vegetables

Coffee Liqueur Cake

Strawberry Torte

French Mini Pastries and Truffles

\$58.00 per person



PASSPORT 1

BLT; Bacon, Lettuce and Tomato on Texas Toast
Whole Fresh Fruit, Granola Bar, Double Chocolate Brownie,
Soft Drink or Bottled Water
\$22.00 per person

PASSPORT 2

Grilled Chicken Breast on Focaccia with Lettuce, Tomato and Fontina Cheese
Terra Chips, Whole Fresh Fruit, Chocolate Brownie, Granola Bar
Soft Drink or Bottled Water
\$23.00 per person

PASSPORT 3

Turkey Spinach Wrap with Lettuce, Tomatoes
Vegetable Crudités and Ranch Dip, sliced Fresh Fruits
Granola Bar, Oatmeal Cookies
Soft Drink or Bottled Water
\$24.00

PASSPORT 4

Italian Deli Meats on Ciabatta Bun with Grilled Vegetables, Lettuce, Tomato and
Pesto Mayonnaise
Hummus with Pita Chips, Seasonal Whole Fruit, Granola Bar, Chocolate Truffle Cake
Soft Drink or Bottled Water
\$24.00 per person

PASSPORT 5

Trio Sandwich of Tuna, Chicken and Crabmeat Salad on Mini Rolls
Fingerling Potato Salad, Vegetable Crudités with Ranch Dip
Granola Bar, Seasonal Whole Fruit, Opera Cake
Soft Drink or Bottled Water
\$29.00 per person

PASSPORT 6

Grilled Vegetable and Buffalo Mozzarella on Ciabatta
Black Olive Tapenade, Mediterranean Pasta Salad
Seasonal Whole Fruit, Granola Bar
Soft Drink or Bottled Water
\$25.00 per person

PASSPORT 7

Shaved Roasted Sirloin of Beef on French Baguette with Pommery
Mustard Mayonnaise
Mixed Greens with Ranch Dressing, Cheese Cake Bar, Whole Fruit
Soft Drink or Bottled Water
\$29.00 per person

All Lunch Boxes are packed in environment friendly recyclable materials
All prices are subject to applicable service charge (23%) and state sales tax (8.25%)



COLD HORS D'OEUVRES

GRILLED VEGETABLE KEBAB
TART OF KALAMATA OLIVES AND FETA CHEESE
PORCINI CROSTINI
EGGPLANT TAPENADE ON PITA
CUCUMBER SHOOTER WITH SMOKED SALMON
GOAT CHEESE PROFITEROLES
BOURSIN ON ENDIVE
\$3.50 per piece

ALPINE CHEESE SPREAD ON PRETZEL CRISP
PORTOBELLO MUSHROOM BRUSCHETTA
TUNA TARTARE WITH WAKAME SALAD
SALMON PINWHEEL ON CROSTINI
COCKTAIL SHRIMP WITH PEPPER SAUCE
BUCKWHEAT BLINIS WITH CAVIAR
SHAVED ROASTED BEEF SIRLOIN ON BLUE CHEESE CRISP
\$4.00 per piece

MELON WRAPPED WITH PROSCIUTTO
ROASTED DUCK LEG CONFIT ON FIG COMPOTE
LOBSTER AND AVOCADO SPOON
ANTIPASTI KEBAB
BLUE CRABMEAT WITH CORNUCOPIA
MU-SHU DUCK
FOIE GRAS ON BRIOCHE TOAST
\$5.00 per piece

SUSHI SAMPLINGS

CALIFORNIA ROLL \$3.00 each
SPICY TUNA ROLL \$4.00 each
DRAGON ROLL \$5.00 each
SHRIMP TEMPURA ROLL \$5.00 each
SMOKED SALMON ROLL \$4.00 each
CRABMEAT ROLL \$5.00 each
ASSORTED SASHIMI \$6.00 each



HORS D'OEUVRES (continued)

HOT HORS D'OEUVRES

VEGETABLE SPRING ROLL
ARTICHOKE HEARTS STUFFED WITH PARMESAN CHEESE
SPANAKOPITA
QUICHE LORRAINE
VEGETABLE QUESADILLAS
SOUTHWESTERN SPRING ROLL
VEGETABLE POT STICKER
WILD MUSHROOM PHYLLO PURSE
FRIED GREEN ASPARAGUS
VEGETABLE SAMOSA

\$4.00 per piece

SESAME CHICKEN
SMOKED CHICKEN BEGGAR PURSE
BRIE EN CROÛTE
MINI BEEF WELLINGTON
ASIAN BEEF POT PIE
CURRIED CRAB QUICHE
CRAB CAKE
DRAGON SHRIMP
WONTON WRAPPED SHRIMP
FRIED CALAMARI RING
BEEF EMPANADA
MINI BEEF TAMALES
NEW YORK STRIP BEEF SATE
PORK SHAO BAO
SCALLOPS WRAPPED WITH BACON
INDIAN CHICKEN TANDOORI
THAI CHICKEN SATE
TUSCAN SHRIMP WITH PANCETTA

\$4.00 per piece

AKAUSHI BEEF TACO
TRUFFLED POTATO CROQUETTE
CHAO LOBSTER ON SUGAR CANE
ARTICHOKE AND SCALLOPS TART
LAMB CHOPS
SCALLOPS ON SUGAR CANE
CRABMEAT QUESADILLAS

\$5.00 per piece

All Hors d'Oeuvres are served with appropriate sauces and dips



BUTLER PASSED MINIATURE ENTRÉES

LIME CRUSTED SALMON ON QUINCE PUREE

GRILLED MAHI MAHI ON PAPAYA RELISH WITH WILD RICE

HOISIN GRILLED SIRLOIN STEAK ON BRAISED BABY BOK CHOY

ARTICHOKE AND FOUR CHEESE GRATIN

SEAFOOD VOL AU VENT

SMOKED DUCK ON BUTTERNUT SQUASH

LAYERED GOAT CHEESE LASAGNA

MARINATED LENTIL CURRY WITH LOBSTER

\$9.00 each

VEAL TENDERLOIN ON PORCINI RISOTTO

BRAISED SHORT RIB ON CREAMY POLENTA

GRILLED SEA SCALLOP WITH BLACK PASTA AND SAFFRON SAUCE

LAMB WELLINGTON WITH ROSEMARY JUS

LOBSTER MANICOTTI WITH CHAMPAGNE SAUCE

KOBE BEEF ON WONTON CRISP

\$11.00 each



SOUTH OF THE BORDER

Assorted Chicken, Beef and Seafood Empanadas, Crabmeat Cigars and Chicken Tostadas
Guacamole, Fresh Salsa and Tortilla Chips

\$18.00 per person

TEX MEX

Made to order Guacamole

Tex Mex Dip

Mini Beef and Chicken Enchiladas (1 per person) with Salsa, and Ceviche Shooters

\$21.00 per person (Attendant fee \$75.00)

TEXAS B.B.Q. PIT

Made to order Shiner Bock marinated Pork Baby Back Ribs

Pulled B.B.Q Chicken Sliders

Akaushi Beef Tamales

\$23.00 per person (Attendant fee \$75.00)

BARCELONA TAPAS

Marinated Grilled Vegetables and Artichokes, Assorted Marinated and Stuffed Olives

Cabrales Cheese, Cured Spanish Meats and Chorizos, Charred Octopus, Ratatouille

Pesto Tapenade, Crisp Breads, Lavash and Focaccia

\$21.00 per person

BRUSCHETTA

Make your own Bruschetta

Crisp Italian Breads with Tomato, Eggplant, Mushroom, Artichoke, Mozzarella, Cheddar
Cheese and Olive Topping

\$19.00 per person

ANTIPASTI

Cinquille Mozzarella with Basil and Antipasti Kebabs

Parma Ham with Marinated Melon Balls and Grilled Asparagus with Parmesan

Tuscany Olives, Focaccia and Garlic Bread Sticks

\$19.00 per person



MEDITERRANEAN

Fried Calamari, Spanakopita
Hummus, Tabouleh, Stuffed Grape Leaves
Marinated Grilled Vegetables with Olives
Assorted Pita Bread
\$19.00 per person

ASIAN

Assorted Dim Sum Basket with Chicken Sui Mai, Pork Shao Bao, Vegetarian Pot Stickers and Dipping Sauces
\$21.00 per person

WINE COUNTRY

French Country Pâté , Truffle Baked Brie in Puff Pastry, Salad Nicoise with seared Tuna, Grapes and French Baguette
\$22.00 per person

GULF COAST CRAWFISH

Crawfish boiled and peeled as you go, Crawfish Cakes on Green Tomatoes
\$25.00 per person

LOCAL ARTISAN CHEESE BOARD

Hearty Breads and House made Preserves and Confit
\$16.00 per person

DOMESTIC CHEESE BOARD

Selection of Fine Cheeses with Assorted Crackers and Grapes
\$11.00 per person

SEAFOOD SAMPLER

Jonah Crab Claws, Jumbo Shrimp, Marinated Scallops, Crabmeat Spoons and Crawfish Martini on Ice Display
\$29.00 per person
(Based on One Piece of each Item per person)

*SUSHI BAR

Made to Order Sushi, Sashimi and Hand Rolls
\$32.00 per person
Sushi Chef \$500.00
Minimum 100 guests

Reception Stations are Designed for One Hour Pre-Meal Service. Minimum of 15 guests.



SALADS

BOUQUET OF BABY GREENS

Orange Segments and Candied Pecans with Honey Mustard Dressing \$9.00

SOUTHWEST CAESAR SALAD

Romaine Hearts, Roasted Corn and Fried Texas Onions
with Jalapeño Caesar Dressing \$9.00

BOSTON BIBB LETTUCE

Marinated Cucumbers and Tear Drop Tomatoes with Dill Dressing \$9.00

HEARTS OF ROMAINE AND LOLA ROSA

Lola Rosa with crisp Pancetta Bacon, Tear Drop Tomatoes, Perlini Mozzarella
Balsamic Vinaigrette \$10.00

BUNDLE OF BABY FIELD GREENS

Poached Pear and Peppered Goat Cheese Quenelle with Red Wine Vinaigrette \$10.00

MARINATED WHITE AND GREEN ASPARAGUS

with Sonoma Smoked Duck Breast and Chervil Vinaigrette \$12.00

SPICED BASKET

Petite Greens, Cherry Tomatoes, Artichokes and Marinated Tuscan Olive Tart with
Sherry Dressing \$11.00

RED ONION AND LOCAL GOAT CHEESE CRISP

Duckwood Farm Greens, Texas Heirloom Tomatoes and Honey Vinaigrette \$12.00 L

COLD APPETIZERS


GATHERED CRISP GREENS WITH ROASTED SHRIMP ON TOMATO CONFIT

Ancho Chili Dressing \$12.00

TEXAS BLUE CHEESE TART

Petite Arugula and Basil, Balsamic Vinaigrette \$14.00 


STILTON BLUE CHEESE MILLE-FEUILLE WITH INTENSE MICRO GREENS

Tomato Vinaigrette \$15.00 

CRABMEAT AND AVOCADO MARTINI

Ancho Chili Cocktail Sauce \$14.00

TUNA AND CRAB MILLE-FEUILLE

with Yuzu Essence \$16.00 

DUCK OPERA

Layers Pate de Foie Gras with Truffle Duck Leg Confit, glazed with Bitter Sweet Ganage
Brioche Toast \$18.00

MU-SHU SALAD WITH FIVE SPICED QUAIL

Mango and Papaya Vinaigrette \$16.00

CRABMEAT WITH MEYER LEMON MAYONNAISE AND GRILLED PINEAPPLE

Golden Popcorn Shoots \$14.00

CHILLED LOBSTER SALAD ON CHARRED CORN

Chef Peters Special Sauce \$17.00



HOT APPETIZERS


PORTOBELLO MUSHROOM RAVIOLI AND FRIED PARSNIP
Herb Cream Sauce \$10.00

BUTTERNUT SQUASH RAVIOLI
on Chanterelle Ragout with Austrian Pumpkin Seed Oil \$12.00

CARIBBEAN CHICKEN ON SUGARCANE
Guava Sauce \$11.00  

GRILLED ARTICHOKE WITH MORBIER CHEESE
Balsamic Reduction \$13.00

HAWAIIAN BLUE SHRIMP WITH QUINCE PUREE
White Truffle Oil \$17.00  

GRILLED JUMBO ASPARAGUS WITH PORTOBELLO CARPACCIO
Herbed Oil \$12.00 

ROASTED LOBSTER ON CRIMSON LENTIL \$14.00

BAKED SCALLOPS EN CROUTE WITH TOMATO FENNEL PUREE \$15.00

SOUPS

SOUTHWESTERN CORN CHOWDER \$7.00

FRENCH ONION
Gruyere Cheese Crouton \$7.00

MOREL MUSHROOM BISQUE \$8.00

OXTAIL CONSOMMÉ WITH DUCK POT STICKER \$9.00

BUTTERNUT SQUASH SOUP WITH MARINATED SALMON \$9.00



LOBSTER BISQUE \$9.00

Soup en Croûte Please Add \$2.00

CHILLED SOUPS

CUCUMBER WITH SCOTTISH SMOKED SALMON \$8.00

DUO OF RED AND YELLOW PEPPER WITH CAJUN SHRIMP \$9.00  

GAZPACHO \$7.00  



ENTREES

GRILLED CHICKEN BREAST WITH FETA AND KALAMATA OLIVE RAGOUT
Lemon roasted Potatoes and Seasonal Vegetables \$28.00

CHICKEN BREAST WITH FOREST MUSHROOM RAGOUT
Butter Spaetzle and Seasonal Vegetables \$27.00

RICOTTA AND ASIAGO CHEESE STUFFED CHICKEN BREAST
Grilled Vegetable Ravioli and Pomodoro Sauce, Seasonal Vegetables \$29.00

SESAME CRUSTED CHICKEN BREAST
Japanese Long Beans, Basmati Rice and Lemon Grass Glaze \$29.00

SEARED CHICKEN BREAST WITH SAUTÉED SPINACH, PINE NUTS
Mousseline Potatoes and Glazed Carrots \$29.00

CHICKEN SALTIMBOCCA WITH SAGE BUTTER SAUCE
Gnocchi Potatoes and Seasonal Vegetables \$30.00

WILD RICE STUFFED CORNISH HEN
Sonoma Cabernet Sauce, Seasonal Root Vegetables \$38.00

ROASTED MUSCOVY DUCK
on Raised Red Cabbage and Finger Potato Dumplings \$39.00

CORN AND TEXAS CHEDDAR STUFFED QUAIL
Sweet Potato Hash, Applewood Bacon Green Beans \$35.00 

CORN BREAD STUFFED DUCK BREAST
Dried Bing Cherry Cabbage, Finger Noodles \$37.00

GRILLED HALIBUT WITH BOURBON B.B.Q. SAUCE
Dry Roasted Potatoes and Maple Syrup Gazed Lima Beans \$32.00

PAN SEARED BARRAMUNDI FILET
on Tomato Fondue, Saffron Polenta Cake Pencil Asparagus \$34.00 

MONK FISH FILET ON WARM MANGO RELISH
Peruvian Potato Mousseline \$38.00

BASIL CRUSTED GROUPEL
Fennel and Tomato Butter, Roasted Pine Nut Rice \$29.00

LOBSTER AND SCALLOP BROCHETTE ON POTATO GALETTE
Cognac Cream Reduction and Perlina Vegetables \$38.00


DOUBLE PORK CHOP ON FUSED SWEET AND PERUVIAN POTATOES
Cipolline Onions, Seasonal Vegetables \$29.00

SMOKED PORK OSSO BUCCO



Hickory Beans and Fig Tart \$28.00

GRILLED VEAL CHOP ON MUSHROOM RAGOUT
Fingerling Mash and Seasonal Vegetables \$42.00

BRAISED AKAUSHI SHORT RIB
Texas Blue Cheese Dumplings, 3 Bean Succotash \$38.00 

8 oz. FILET OF BEEF TENDERLOIN WITH MOREL COGNAC SAUCE
Parisienne Potatoes, Seasonal Vegetables \$47.00

CHEDDAR AND CORN STUFFED BEEF TENDERLOIN
Fried Okra and Shiner Bock Sauce \$47.00

NEW YORK STRIP STEAK WITH ONION MUSTARD CRUST
Roasted Chateau Potatoes, French Green Beans \$42.00

MUSHROOM AND CRABMEAT CRUSTED SIRLOIN STEAK
Cognac Jus, Blue Cheese Potato Gratin \$46.00

HERB CRUSTED RACK OF COLORADO LAMB
Truffle Risotto Tart with Cremini Mushrooms, Seasonal Vegetables \$41.00

BRAISED LAMB SHANK
with Kalamata Olive Tapenade, Truffle Polenta, Heirloom Tomato Ratatouille \$39.00

CRABMEAT CRUSTED VEAL CHOP
on Quince Puree, Baby Swiss Chard, Truffle Demi Glaze \$46.00

DUO ENTREES

SALMON MOUSSELINE STUFFED FILET OF DOVER SOLE
WITH LOBSTER NEWBURG
Chateau Potatoes and Seasonal Vegetables \$45.00

VEAL MEDALLIONS WITH LOBSTER MANICOTTI
AND SAUTÉED PORCINI MUSHROOMS
Oven Roasted Plum Tomato \$46.00

BRAISED BEEF SHORT RIB PINWHEEL WITH SEARED SCALLOPS
Roasted Chateau Potatoes, Truffle Sauce \$42.00

BEEF TENDERLOIN MEDALLION & ROSEMARY MARINATED CHICKEN BREAST
Sun Dried Tomato Polenta and Seasonal Vegetables
Red Wine Reduction \$45.00



PETITE FILET MIGNON & MARYLAND CRABCAKE
Chive Whipped Potatoes and Roasted Baby Vegetables
Pink Peppercorn Cream \$55.00

PETITE FILET MIGNON & GRILLED SALMON
Sweet Potato Duchesse and Seasonal Vegetables
Papaya-Avocado Salsa \$51.00

PETITE FILET MIGNON & AUSTRALIAN SEA BASS
Wild Rice Pilaf and Seasonal Vegetables
Champagne Butter Sauce \$55.00

PETITE FILET MIGNON & BAJA ROASTED SHRIMP
Herb Potato Pancake and Seasonal Vegetables
Mojo de Ajo Sauce \$52.00

VEAL MEDALLION & DIVER SCALLOPS
Saffron Couscous and Seasonal Vegetable
Lemon Mint Glaze \$50.00

WELLINGTON OF BEEF, LAMB & VEAL
Roasted Mini Vegetables
Rosemary Demi Glace \$66.00

VEGETARIAN ENTREES

STUFFED PORTOBELLO MUSHROOM
Curried Tofu and Squash Ratatouille \$26.00 

RED WINE BRAISED FENNEL WITH GOAT CHEESE POLENTA \$28.00 

MUSHROOM AND BOURSIN WELLINGTON
Charred Pepper Ragout \$29.00

LENTIL DAL WITH POTATO SAMOSA
Spice Eggplant Chutney, Naan \$27.00 



SIGNATURE MENU ONE

Fire Smoked Salmon and Caviar Tranche with Mizuma Lettuce

Rock Salt Roasted Australian Shrimp, Key Lime Gelée

Coconut Sorbet

Colorado Spring Veal and Rack of Lamb with Scallop Gratinée
and Chervil Truffle Risotto

Chocolate and Raspberry Fantasy

\$96.00 per person

SIGNATURE MENU TWO

Salade de Mediterranee aux ecrevisses

A Warm Mediterranean Salad of Crayfish and
Chanterelles Marinated with Lemon and Basil

Galantine de poule faisane rôti

Roasted Pheasant on Risotto

Orange Tangerine Sorbe

Agneau de lait des Pyrenees. Legumes de printemps, jus d'un navarin
Suckling Lamb Chops with Sautéed Spring Vegetables and Sauce Navarin

Brie Farcie

Mille-feuille Fromboise

Thousand Leaves with Berries

\$130 per person

SIGNATURE MENU THREE

Grilled Hawaiian Blue Shrimp on Quince Puree with Petite Greens and Solera Vinegar

Foie Gras with Raspberry Sauce

Pan Seared Sweetbread on Chanterelle and Porcini Ragout

Blue Pineapple Sorbet

Colorado Rack of Lamb with White Truffle Risotto and Red Pepper Fondue

Executive Chef's Seasonal Dessert Creation

\$140.00 per person



DESSERTS AND SPECIAL CREATIONS

DESSERTS

- CRÈME BRÛLÉE CHEESECAKE \$7.00
- CARROT CAKE \$7.00
- TIRAMISU \$8.00
- BAKED APPLE TART \$8.00
- SEASONAL FRUIT COBBLER \$8.00
- RASPBERRY AND WHITE CHOCOLATE DACQOISE WITH BERRY COULIS \$9.00
- COCONUT AND MANGO TORTE WITH TEQUILA SAUCE \$9.00
- BITTERSWEET CHOCOLATE NOCTURNE WITH STRAWBERRY ESSENCE \$9.00
- CHOCOLATE PRALINE CRUNCH WITH VANILLA SYRUP \$9.00
- HAZELNUT TOFFEE WITH COFFEE SAUCE \$9.00
- CHOCOLATE AMARETTO TORTE WITH PEACH SAUCE \$9.00
- MOLTEN CHOCOLATE BABY CAKE \$9.00
- THE LAYERED CHOCOLATE TRILOGY \$9.00
- PASSION FRUIT LEMON CAKE WITH SWEET MANGO SALSA \$9.00

SPECIAL CREATIONS

- SYMPHONY DUET OF PRALINE MOUSSE AND MINI ROULADE
Blueberry and Lemon Zest Yogurt \$14.00
- DUET OF HAZELNUT MOUSSE AND BERRY CORNUCOPIA \$13.00
- TRIO OF AMARETTO CHOCOLATE MOUSSE SHOOTER, RASPBERRY LEMON
TORTE AND STRAWBERRY TART \$14.00

FROZEN DESSERTS

- BAKED ALASKA WITH WARM STRAWBERRY COMPOTE \$11.00
- MINI ICE CREAM CONE SAMPLER \$11.00
- DULCE DE LECHE ICE CREAM PYRAMID \$11.00
- ICE CREAM BONBONS \$24.00 per dozen

Company Logo on Chocolate Medallion \$250 set up Fee, \$2.20 each

All Desserts are Garnished with Seasonal Berries and Fruit Painting



HOUSTON

Texas Iceberg Lettuce with Blue Cheese Dressing and Applewood Smoked Bacon
Three color Slaw with Smoked Pecans and Duck Breast
Country Potato Salad with Charred Red Onions
Crawfish Salad with Roasted Corn and Avocado
Slow Smoked B.B.Q. Beef Short Ribs
Gulf Redfish with Crawfish Sauce
Chicken Enchiladas
Tex Mati Rice and Seasonal Vegetables
Pecan Pie, Orange Chocolate Torte and Assorted Mini Fruit Tarts
\$59.00 per person

CONTINENTAL

Crabmeat and Lobster Timbale with Piquillo Peppers
Grilled Asparagus with Porcini Mushroom and Dried Cherry Vinaigrette
Organic Field Greens with marinated Hearts of Palm
Pan-seared Chicken with Tomatoes and Artichokes
Whole Grain Crusted Sirloin with Red Onion Confit
Scallop and Salmon Pinwheel with Saffron Sauce
Sautéed Parisienne Potatoes and Seasonal Vegetables
Portobello and Ricotta Cheese Ravioli with Herb Sauce
Tiramisu and Chocolate Flutes, Cherry Trifle
\$71.00 per person

AMERICAN

New England Clam Chowder
Californian Avocado and Shrimp Salad
Midwest Wild Rice and Mushroom Salad
Low Country Crabmeat Salad with Peaches
Cedar Smoked Beef Tenderloin with Green Peppercorn Sauce
Cornmeal Battered Catfish with Louisiana Sauce
Colorado Rack of Lamb with Thyme Jus
Roasted Fingerling Potatoes, Seasonal Vegetables
Apple, Cherry, Blueberry Pie
Chocolate Chiffon Cake, Fruit Tarts
\$78.00 per person



GLOBAL

Selection of Fine Sushi, Sashimi and Vietnamese Spring Rolls
Hummus, Tabouleh and Baba Ghanoush with Pita Bread
Marinated Eggplant with Feta Cheese
Five spiced Duck Breast on Asian Micro Greens
Cajun broiled Shrimp Martini with Avocado and Orange Salsa
Lobster Newburg
Salmon Stuffed Dover Sole Filet with Caviar Sauce
Petite Filet Rossini with Madeira Sauce
Chicken Scallopine on 3 Cheese Ravioli with Lemon Caper Sauce
Grilled Vegetable Galette
Braised Lamb Shank with Cipolline Sauce
Kamut Rice and Potato Cakes
French Apple Tart, French Petite Fours, Chocolate Dipped Strawberries,
Signature Truffle Box
\$94.00 per person 

NEW ORLEANS PARTY

Butler Passed Amuse Bouche to Include:
Artichoke and Goat Cheese Tart, Creole Crawfish Martini
Fried Frog Legs with Rouille, Shrimp Étouffée
Iced Shrimp, Jonah Crab Claws with traditional Condiments
Fresh shucked Oysters
Cornmeal breaded fried Catfish
Alligator Nuggets with Creole Sauce
Shrimp and Andouille Kebabs
Jambalaya with Smoked Chicken, Andouille Sausage, with Spiced Stewed Tomatoes
Pecan crusted Snapper Filet with Leon Caper Sauce
Cajun Spiced Grilled Quail with Cornbread Fritters
Dirty Rice, Fried Okra
Carved Cedar Plank Roasted Beef Tenderloin with Sauce Béarnaise
Creole Mustard roasted Colorado Lamb Rack
Specialty Rolls and Sauces
Fruit Kebab Display, Raisin and Pecan Bread Pudding
Peanut Butter Pie, Apple Cobbler, Aunt Sally's New Orleans Pralines
Chocolate Mud Pie, Colossal Chocolate Cheese Truffle Cake
Bourbon Crème Éclairs and Fried Beignets
\$130.00 per person



ACTION STATIONS

RISOTTO

Fresh Mushrooms and Saffron Seafood

\$10.00 per person

PASTA

Tortellini, Penne and Fusilli Pastas

Choice of Italian Sausage Bolognese, Arrabiata, Alfredo or Pesto Sauce

Garlic Bread Sticks

\$12.00 per person

MASHED POTATO BAR

Purple Peruvian, Sweet and Yukon Gold Mashed Potatoes with Traditional Condiments

Alligator Étouffée, Chorizo Bolognese, Domestic Caviar and Roasted Garlic

\$13.00 per person



***MARINATED PRIME RIB**

Horseradish Sauce and Parker Rolls

\$330.00 (Serves 25)

***ROASTED BEEF WELLINGTON**

Sauce Béarnaise

\$350.00 (Serves 20)

***CEDAR PLANK ROASTED BEEF TENDERLOIN**

Assorted Mini Rolls and Pommery Mustard

\$350.00 (Serves 20)

***CRABMEAT STUFFED VEAL RACK**

\$250.00 (Serves 15)

***SALT CRUSTED BEEF SIRLOIN**

\$260.00 (Serves 25)

***HERB CRUSTED COLORADO RACK OF LAMB**

French Baguettes and Au Jus

\$240.00 (Serves 20)

***WHOLE ROASTED FREE RANGE TURKEY**

Corn Biscuits and Cranberry Sauce

\$170.00 (Serves 25)

***HERB AND GARLIC STUFFED LEG OF LAMB**

\$195.00 (Serves 15)

***SALMON COULIBIAC**

Salmon Filet Wrapped with Spinach, Egg and Rice in Flaky Puff Pastry

\$245.00 (Serves 30)

ROASTED STEAMSHIP ROUND

Au Jus and Assorted Special Rolls

\$680.00 (Serves 250)

*\$80.00 Attendant Fee (one attendant per 75 guests)



WINE SELECTIONS

BIN#	DRY SPARKLING WINES	BOTTLE
101	Domaine Ste. Michelle Brut, Washington	\$40
102	Villa Sandi II Fresco Prosecco, Italy	\$54
103	Veuve Clicquot Brut, Champagne, France	\$135
104	Moët & Chandon Impérial Brut, Champagne, France	\$135
105	Dom Pérignon, Champagne, France	\$285
BIN#	LIGHT WHITE/BLUSH WINES	BOTTLE
206	Beringer White Zinfandel, California	\$32
207	Chateau Ste. Michelle Riesling, Columbia Valley, Washington	\$38
208	Danzante Pinot Grigio, Italy	\$36
209	Whispering Angel Rosé, France	\$45
210	Maso Canali Pinot Grigio, Italy	\$58
211	Seven Daughters Winemaker's Blend, California	\$46
BIN#	DRY MEDIUM INTENSITY WHITE WINES	BOTTLE
301	Brancott Estate Sauvignon Blanc, Marlborough, New Zealand	\$40
302	Girard Sauvignon Blanc, Napa Valley	\$62
303	Callaway Sauvignon Blanc, California	\$36
304	Louis Latour Pouilly Fuisse, Burgundy, France	\$72
BIN#	DRY FULL INTENSITY WHITE WINES	BOTTLE
421	Fogdog by Joseph Phelps Chardonnay, Sonoma Coast	\$71
422	Hess Select Chardonnay, California	\$36
423	Kim Crawford Unoaked Chardonnay, Marlborough, New Zealand	\$48
424	Kendall-Jackson Vintner's Reserve Chardonnay, California	\$49
425	Sonoma-Cutrer 'Russian River Ranches' Chardonnay, Sonoma Coast	\$62
426	MacMurray Ranch Chardonnay, Sonoma Coast	\$58
427	Acacia Chardonnay, Carneros	\$74

Vintages available upon request

Menu by World Class Beverage Program and Mr. Jaap Boelens



WINE SELECTIONS (continued)

BIN#	DRY LIGHT INTENSITY RED WINES	BOTTLE
528	Wild Horse Pinot Noir, Central Coast	\$72
529	DeLoach Pinot Noir, Russian River Valley	\$40
530	MacMurray Ranch Pinot Noir, Sonoma Coast	\$70
531	The Four Graces Pinot Noir, Willamette Valley, Oregon	\$72
532	Valmoissine Pinot Noir, France	\$52
533	Acacia Pinot Noir, Carneros	\$74
534	Layer Cake Primitivo Zinfandel, Italy	\$57
535	Chateau Greysac, Medoc, France	\$57
536	Faustino VII Rioja Tempranillo, Spain	\$36

BIN#	DRY MEDIUM INTENSITY RED WINES	BOTTLE
631	Bonterra Organic Merlot, Mendocino County	\$43
632	Clos du Bois Merlot, Sonoma County	\$46
633	Raymond Reserve Merlot, Napa Valley	\$68
634	Rutherford Hill Merlot, Napa Valley	\$56
635	Lapostolle, Casa Merlot, Chile	\$36
636	Marchesi de Frescobaldi Castiglioni Chianti, Italy	\$41
637	Salentein Reserve Malbec, Mendoza, Argentina	\$54
638	Terrazas de los Andes Malbec, Mendoza, Argentina	\$40
639	Spellbound Petite Sirah, California	\$40

BIN#	DRY FULL INTENSITY RED WINES	BOTTLE
740	Bonterra Organic Cabernet Sauvignon, Mendocino County	\$42
741	Castillo De Molina Reserva Cabernet Sauvignon, Chile	\$38
742	Hess Select Cabernet Sauvignon, California	\$39
743	Main Street Winery Cabernet Sauvignon, California	\$36
745	Sterling Vintner's Collection Cabernet Sauvignon, Central Coast	\$52
746	Beaulieu Vineyard, Cabernet Sauvignon, Napa Valley	\$72
747	Layer Cake Shiraz, Australia	\$46
748	Lyeth Estate Meritage, Sonoma County	\$54
749	Penfolds Koonunga Hill Shiraz, Australia	\$48

Vintages available upon request

Menu by World Class Beverage Program and Mr. Jaap Boelens



PREMIUM BRANDS

- ABSOLUT Vodka
- Johnnie Walker Black Label Scotch
- Tanqueray Gin
- Maker's Mark Bourbon
- Mount Gay Eclipse Silver Rum
- Sauza Conmemorativo Tequila
- Crown Royal Whiskey

HOUSE BRANDS

- SVEDKA Vodka
- Dewar's White Label Scotch
- Beefeater Gin
- Jim Beam Bourbon
- BACARDI Superior Rum
- Sauza Extra Gold Tequila
- Canadian Club Whiskey

HOUSE WINES

Stone Cellars Chardonnay*	\$32.00
Stone Cellars Cabernet Sauvignon*	\$32.00
Stone Cellars Merlot*	\$32.00
Beringer White Zinfandel	\$32.00
Domaine Ste. Michelle Brut	\$44.00
Brancott Estate Sauvignon Blanc	\$32.00

*Culinary Collection

\$80.00 Bartender and Cashier fees will apply per attendant (bartender fee waived if bar revenue exceeds \$500.00 of revenue).

Hosted bar prices are subject to applicable service charge.

For additional wine selection, please refer to the wine list.

Ask your conference services/catering sales manager for assistance in selecting a wine best suited for your meal selections.

Charges based on the number of opened bottles of selected wines.

All prices are subject to applicable service charge (23%) and state sales tax (8.25%)

HOSTED BAR BY THE DRINK

Premium Brands	\$8.00
House Brands	\$7.00
Martini Bar	\$10.00
Cordials	\$9.50
House Wine	\$7.00
Imported Beer	\$6.00
Domestic Beer	\$5.00
Soft Drinks	\$4.00
Bottled Spring Water	\$4.00

CASH BAR BY THE DRINK

Premium Brands	\$9.00
House Brands	\$8.00
Martini Bar	\$11.00
Cordials	\$10.50
House Wine	\$8.00
Imported Beer	\$7.00
Domestic Beer	\$6.00
Soft Drinks	\$4.00
Evian and San Pellegrino	\$5.00

HOSTED BAR PACKAGES

	Premium	House
1st Hour	\$16.00	\$14.00
2nd Hour	\$10.00	\$9.00
3rd Hour	\$8.00	\$7.00
4th Hour	\$6.00	\$5.00
Beer and Wine Hosted Package	\$10.00 per hour	



MENU SELECTIONS

In addition to our printed menu suggestions, our team is at your service to create a custom menu designed for your unique event.

SERVICE CHARGE AND SALES TAX

- Food, beverage and audio visual subject to 23% service charge
- Food, service charges and labor/attendant fees subject to 8.25% sales tax
- Room rental 6% sales tax

GUARANTEED ATTENDANCE

For all per person pricing, a final attendance number must be specified 3 business days prior to the day of your event. This figure will be considered a guarantee and is not subject to reduction. Should a figure not be received, the expected attendance on your event order will be considered as your final figure. You will be charged your final figure or the number in attendance, whichever is greater.

LINEN

Choice of white, black and ivory linens are available for your use. Your event manager will be happy to consult with you on other colors and specialty linens available through outside sources.

FLOWERS, PHOTOGRAPHY, MUSIC AND ENTERTAINMENT

Your event manager can provide services at an additional price.

PARKING

Valet Parking is available at the main hotel or the main ballroom entrances. Parking fees can be individually paid by your guests or applied to your master account at prevailing rates.

MENUS, PLACE CARDS AND SIGNS

We will gladly prepare individual menus, place cards or signage with advance notice. Please consult with your event manager on charges.

AUDIO VISUAL

PSAV PRESENTATION SERVICES is our preferred in-house team that will consult with you and provide all of your audio visual equipment needs. All charges will be applied to your master account. Use of outside A/V company will be subject to surcharge.



ELECTRICAL NEEDS

Any standard or special electrical needs should be confirmed with your event manager at least two weeks prior to your event. Power surcharges may apply.

EXHIBIT TABLES

Six foot skirted tables with 2 chairs are available at \$50.00 each.

MEETING ROOMS

Rooms are assigned according to the set-up arrangements and the number of guests anticipated. Should these requirements change, the hotel reserves the right to reassign the specified room.

BILLING

Definite confirmation for your event requires a 10% deposit based on the estimated total. The entire contract price must be paid at least 3 business days prior to the event. A credit card is required for payment of overages and incidentals. Direct Billing can be established for corporate accounts with an approved credit application.