



BREAKFAST MENU OPTIONS

CLASSIC CONTINENTAL

A selection of Breakfast Breads including assorted pastries. Served with an Assortment of Herbal Teas and Freshly Brewed Coffee. **(\$6.95 Per-Person)**

MILE HIGH CONTINENTAL

A Selection of Breakfast Breads including Bagels w/ Cream Cheese. Seasonal Fresh Fruit Tray. Served with an Assortment of Herbal Teas, Freshly Brewed Coffee, and a Variety of Fresh Juices. **(\$9.95 Per-Person)**

RESIDENCE INN HOT BREAKFAST BUFFET

A Selection of Breakfast Breads, Cereal, Granola and Yogurt. Scrambled Eggs, Sausage Patties and Seasonal Fresh Fruit. Daily rotation of either French Toast, Pancakes, Biscuits & Gravy or Breakfast Potatoes. Served with an Assortment of Herbal Teas, Freshly Brewed Coffee and a Variety of Fresh Juices. **(\$12.95 Per-Person)**

BREAKFAST ADD-ONS- The following items may be added to any above menu items for an additional charge

Granola & Yogurt – Scrambled Eggs – Bagels and Cream Cheese – French Toast – Pancakes – Sausage – Breakfast Potatoes – Granola or Nutrigrain Bars **(\$2.00 Per-Item)**

BREAKS MENU OPTIONS

BEVERAGE REFRESH

Freshly Brewed Coffee, Assortment of Herbal Teas, Bottled Water, and Sodas. **(\$4.00 Per-Person)**

MID-AFTERNOON

Assorted Cookies or Brownies. Served with Bottled Water, Fresh Brewed Coffee, and Sodas. **(\$5.50 Per-Person)**

FIESTA BREAK

Assortment of Potato Chips, Pretzels and Tortilla Chips with a Variety of Dips. Served with Bottled Water and Sodas or Freshly Brewed Coffee. **(\$6.50 Per-Person)**

HEALTH NUT

Granola Bars, Assorted Fresh Fruit and Yogurt. Served with Bottled Water and Sodas or Freshly Brewed Coffee. **(\$7.50 Per-Person)**



A LA CARTE BREAK ITEMS

Seasonal Fresh Fruit Tray (\$4.00 Per-Person) – Granola/Nutrigrain Bars (\$2.00 Per- Person) – Bagels w/ Cream Cheese, Butter, Jams (\$22.00 Per-Dozen) – Assorted Cookies (\$14.00 Per-Dozen) – Brownies (\$20.00 Per-Dozen) – Assorted Cheeses and Cracker Tray (\$4.50 Per-Person) – Assorted Vegetable Tray w/ Dip (\$4.00 Per-Person) – Chex Mix/Snack Mix (\$2.50 Per-Person).

A LA CARTE BEVERAGE ITEMS

Freshly Brewed Coffee, Herbal Teas, Iced Tea, Hot Chocolate or Spiced Cider (Serves Approximately 10-12 people - \$20.00 Per-Gallon) – Assorted Fruit Juices (\$2.50 Per-Person) – Milk (\$2.00 Per-Pint) – Bottled Water (\$2.00 Each) – Assorted Canned Soft Drinks (\$1.50 Each)

PLATED LUNCH & DINNER OPTIONS  (Catered Through The Rialto Café and a \$50.00

Delivery Fee will be Added to Each Order)

OPENING SANDWICHES (All Sandwiches are accompanied by a Fresh Baked Cookie, Bag of Chips, Fresh Fruit and Bottled Water - **\$16.00 Each**)

HICKORY SMOKED HAM (Cheddar Cheese on a Croissant Roll)

SMOKED ROAST TURKEY (Swiss Cheese on Whole Wheat Bread)

SLICED ROAST BEEF (Provolone Cheese on Sourdough Bread)

TUNA SALAD (Tomato and Lettuce on Whole Wheat Bread)

HEADLINER SANDWICHES (All Sandwiches are accompanied by a Fresh Baked Cookie, Bag of Chips, Fresh Fruit and Bottled Water - **\$17.00 Each**)

TURKEY FOCACCIA (Shaved Turkey Breast, Thick Sliced Tomato, Artichoke and Parmesan Cheese Spread, w/ Crisp Romaine and Red Onion on Grilled Rosemary Focaccia)

TUNA SANDWICH (Premium Tuna, on Grilled French Baguette, topped w/ Avocado and Cheddar Cheese)

BASIL BLT (Mozzarella, Crisp Bacon, Whole Bail and Tomato w/ Pesto Mayonnaise, Lettuce and Red Onion on Whole Wheat Bread)

CLASSIC CLUB (Roasted Turkey, Crisp Bacon and Cheddar Cheese layered w/ Mayonnaise, Lettuce and Tomato on Toasted Whole Wheat Bread)

CHICKEN CAESAR WRAP (Chopped Romaine, Croutons, Parmesan Cheese and Grilled Chicken Breast w/ a Traditional Caesar Dressing in a Flour Tortilla)



MAIN ACT SALADS (All Salads are accompanied by a Fresh Baked Cookie, Bag of Chips, Fresh Fruit and Bottled Water - **\$17.00 Each**)

CHICKEN CAESAR SALAD (Chopped Romaine, Croutons, Parmesan Cheese, and Gilled Chicken Breast Tossed w/ Traditional Caesar Dressing- Substitute Shrimp-\$3pp)

WARM ROASTED CHICKEN SALAD (Mixed Greens, Cornbread Croutons, Fresh and Dried Fruits and Berries, Toasted Walnuts and Apple Cider Vinaigrette)

COBB SALAD (Fresh Greens with Turkey Bacon, Tomato, Avocado, Chopped Hard Boiled Eggs, Cheddar Cheese)

BABY SPINACH SALAD (Tossed w/ Marinated red and yellow beets, Tempura Fried Artichokes, Gorgonzola Cheese and Herb Vinaigrette- Substitute Shrimp or Chicken- \$3pp)

CHICKEN CAESAR WRAP (Chopped Romaine, Croutons, Parmesan Cheese and Grilled Chicken Breast w/ a Traditional Caesar Dressing in a Flour Tortilla)

LUNCH BUFFETS

SOUP & SALAD BUFFET: \$18 PER PERSON

Pick 3 Soups: Baked Potato-Tomato Basil- Chicken Noodle- Vegetable Beef- Clam Chowder- Chef's Soup of the Day)

Pick 2 Salads: Caesar Salad (Focaccia Croutons and Shaved Romano Cheese) - House Greens (Fresh Mixed Greens tossed w/ Mandarin Oranges, Goat Cheese, Slivered Almonds and Herb Vinaigrette) – Fruit Salad (Seasonal Assorted Fruits and assorted brownies and Cookies)

THE PICNIC BUFFET: \$20 PER PERSON

Assorted Sliced Breads and Rolls, Pickles, Olive, Peppers, Lettuce, Sliced Tomato and Onion, Deli Sliced Roast Beef, Turkey and Ham, Assorted Sliced Cheeses, Mixed Green Salad, Assorted Deli Chips, Assorted Dessert Bars

THE FAJITA BUFFET: \$22 PER PERSON

Grilled Chicken and Beef Fajitas, Sautéed Onions, Red and Green Bell Peppers, Spanish Style Rice, Refried Pinto Beans, Warm Flour Tortillas, Fresh Corn Tortillas and Warm Flour Tortillas, Grated Cheese, Shredded Lettuce, Diced Tomatoes, Sour Cream and Guacamole, Chips and Salsa, Churros filled w/ Bavarian Cream

THE GREAT GATSBY: \$23 PER PERSON

Caesar Salad w/ Focaccia Croutons and Shaved Roman Cheese, Sautéed Chicken Breast Piccata w/ Capers, Tomato, Fresh Basil, and Lemon Butter, Penne Past w/ Tomato Basil Sauce, Steamed Vegetables “Death by Chocolate” Cake.



THE ORIENTAL THEATER: \$24 PER PERSON

Rice Noodle and Cabbage Salad, Spring Rolls w/ Sweet Soy and Wasabi Mayo, Vegetable Stir-Fry, Steamed White Rice, Asian Inspired Chicken and Shrimp, Fried Pork Potstickers, Chocolate Cake w/ Vietnamese Coffee Anglaise

DINNER BUFFETS

REBEL WITHOUT A CAUSE: \$30 PER PERSON

Assorted Dinner Rolls and Whipped Butter, Caesar Salad w/ Focaccia Croutons and Shaved Romano Cheese, Chicken Piccata w/ Tomatoes, Capers, Fresh Basil and Lemon Butter Sauce, Sirloin Medallions w/ Wild Mushroom and Marsala Sauce, Sour Cream and Chive Smashed Yukon Gold Potatoes, Steamed Vegetables, “Death by Chocolate” Cake.

CASA BLANCA: \$35 PER PERSON

Assorted Dinner Rolls and Whipped Butter, Mixed Greens tossed w/ Mandarin Oranges, Goat Cheese Slivered Almonds and Herb Vinaigrette, Grilled Chicken Breast w/ Asparagus, Lemon Zest and Natural Jus, Beef Tenderloin Medallions w/ Rosemary Demi Glace and Gorgonzola Crumbles, Herb Roasted Potatoes, Steamed Seasonal Vegetables, Lemon Cream Torte.

IT’S A WONDERFUL LIFE: \$39 PER PERSON

Assorted Dinner Rolls and Whipped Butter, Caesar Salad w/ Focaccia Croutons and Shaved Romano Cheese, Mixed Greens tossed w/ Mandarin Oranges, Goat Cheese Slivered Almonds and Herb Vinaigrette, Cumin Dusted Pan Roasted Salmon w/ Fresh Cucumber Tomato Relish, Sour Cream and Chive Smashed Yukon Gold Potatoes, Steamed Vegetables, Triple Layered Chocolate Mousse.