



BREAKFAST

Continental

the early riser

orange, grapefruit (**low carb**), tomato and apple juices
chef's assorted breakfast pastries
coffee, decaffeinated coffee, hot tea (**low carb, low fat**)

breakfast on the run

tropicana bottled juice
pre-wrapped thomas english muffins, canadian bacon, egg, cheddar cheese
breakfast potatoes
coffee, decaffeinated coffee, hot tea (**low carb, low fat**)

american continental

orange, grapefruit (**low carb**), tomato, apple juices
platter of sliced fruit
chef's assorted breakfast pastries
coffee, decaffeinated coffee, hot tea (**low carb, low fat**)

the european

orange, grapefruit (**low carb**), tomato juices
platter of seasonal fruit
cold cereals, 2%, skim milk, yoplait yogurt
chef's assorted breakfast pastries
coffee, decaffeinated coffee, revolutions teas (**low carb, low fat**)

enhancements

cottage cheese
alaskan lox
granola bars
warm cheese blintz
cold cereal, milk skim, 2%
turkey sausage
regular and diet pepsi products

hard boiled eggs
egg and cheese croissants
sausage breakfast burrito
sliced fruit (**low fat**)
cup of mixed berries (**low carb**)
whole fruit
applewood smoked bacon



BREAKFAST

Plated

the traditional

orange OR grapefruit juice (**low carb**)
scrambled eggs
bacon OR link sausage (choice)
breakfast potatoes and chef's assorted breakfast pastries
coffee, decaffeinated coffee (**low carb, low fat**), hot tea

steak and eggs

orange OR grapefruit juice (**low carb**)
grilled filet mignon
scrambled eggs
breakfast potatoes and chef's assorted breakfast pastries
coffee, decaffeinated coffee (**low carb, low fat**), hot tea

french toast

orange OR grapefruit juice (**low carb**)
vanilla infused french toast, maple syrup
sausage links
coffee, decaffeinated coffee (**low carb, low fat**), hot tea

eggs benedict

(maximum 150 people)
orange OR grapefruit juice (**low carb**)
traditional eggs benedict
poached eggs on a toasted english muffin, canadian bacon and hollandaise sauce
breakfast potatoes and chef's assorted breakfast pastries
coffee, decaffeinated coffee (**low carb, low fat**), hot tea

enhancements

enhance your breakfast experience with a fresh fruit smoothie
fresh fruit plate for each of your guests
cup of mixed berries (low carb)

BREAKFAST



Buffet

theamerican buffet

orange, grapefruit (**low carb**), tomato, apple juices
seasonal fruits
cold cereals, 2% and skim milk
scrambled eggs breakfast sausage links and bacon and breakfast potatoes
chef's assorted breakfast pastries
coffee(**low carb, low fat**), decaffeinated coffee, hot tea

the southeast buffet

orange, grapefruit (**low carb**), tomato, apple juices
seasonal fruits
scrambled eggs
chef's assorted breakfast pastries
eggs benedict and vanilla infused french toast
breakfast sausage links and bacon and breakfast potatoes
coffee(**low carb, low fat**), decaffeinated coffee, hot tea

the sunrise

(minimum 10, maximum 50)
orange and grapefruit (**low carb**) juices
natural and fruit flavored yoplait yogurts
breakfast cereal, 2% & skim milk
chef's assorted breakfast pastries
scrambled eggs and cheddar cheese in a croissant sandwich
coffee(**low carb, low fat**), decaffeinated coffee, hot tea

the southwestern

orange, grapefruit (**low carb**), tomato, apple juices
seasonal fruits
scrambled eggs, chorizo sausage, pico de gallo, cheddar cheese, guacamole, frijoles and warm flour tortillas
corned beef hash and breakfast potatoes
texas style biscuits with sausage gravy
coffee(**low carb, low fat**), decaffeinated coffee, hot tea

Breakfast Stations* attendant required each based on one attendant per 50 guests, attendant fee applies

omelet station

eggs, egg beaters
smokedapplewood bacon, diced ham, sausage, grilled chicken
mushrooms, peppers, tomatoes, scallions, onions
cheddar cheese, monterey jack cheese and bleu cheese
guacamole, salsa

belgian waffle station

seasonal fresh berries
pecans, walnuts
whipped cream
chocolate chips
maple syrup and strawberry compote



BREAKS

Mid-Morning

the natural

strawberries, blueberries, raspberries
yogurt granola parfait
fresh fruit kabobs
coffee(**low carb, low fat**), decaffeinated coffee, hot tea

the smoothie

3 types of smoothies blended with yogurt fresh for you:
blueberry / raspberry smoothie
orange / strawberry / banana smoothie
pineapple / kiwi smoothie
seasonal fruits
granola bars
coffee(**low carb, low fat**), decaffeinated coffee, hot tea

the energizer

mixed nuts, pretzels
energy bars
bottle spring water, gatorade
regular and sugar free red bull
coffee(**low carb, low fat**), decaffeinated coffee, hot tea

am coffee break

(15-45 minutes)
regular and diet sodas
bottle spring water
tropicana bottled juices
coffee(**low carb, low fat**), decaffeinated coffee, hot tea

enhancements

regular and diet sodas
bottled spring water
san pellafrino sparkling water
icelandic glacial still water



BREAKS

Afternoon

the cookie monster

gourmet cookies including: white chocolate macadamia nut, chocolate chip, m&m, peanut butter and oatmeal raisin regular and chocolate milk
coffee(**low carb, low fat**), decaffeinated coffee, hot tea

the chocoholic

white chocolate macadamia nut and chocolate chip cookies, chocolate fudge brownies, twix, snicker bars, oreo cookies, kit kat candy bars regular and chocolate milk
coffee(**low carb, low fat**), decaffeinated coffee, hot tea

the ice cream break

assorted ice cream bars
white chocolate macadamia nut and chocolate chip cookies
coffee(**low carb, low fat**), decaffeinated coffee, hot tea

the 7th inning stretch

peanuts, popcorn, cracker jacks, individual bags of potato chips
choice of one:
traditional soft jumbo pretzels, cheese sauce
OR
hot dogs, cheddar cheese, relish, onions, mustard and ketchup
coffee(**low carb, low fat**), decaffeinated coffee, hot tea

all day beverage break

mid-morning& afternoon
regular and diet sodas and bottle spring water
coffee(**low carb, low fat**), decaffeinated coffee, hot tea

enhancements

regular and diet sodas
bottle spring water
san pella-grino sparkling water
icelandic glacial still water

BREAKS

A la carte items

beverages

coffee, decaffeinated coffee and hot tea
regular and diet sodas (pepsi products)
bottled spring water
icelandic glacial still water
san pellafrino sparkling water
tropicana bottle juices
selection of juice
lemonade OR iced tea
gatorade
regular and sugar free red bull
milk, whole, 2%, skim, chocolate

pastries and breads

apple coffee cake
sour cream coffee cake
croissants, plain, chocolate and almond
freshly baked muffins
whole wheat or regular english muffins
fruit filled danish
bagels, cream cheese
jumbo cookies
fudge brownies
assorted bars
biscotti chocolate and vanilla

enhancements

mixed nuts
cheese platter
selection of european meats
candy bars
assorted ice cream bars
xxl warm pretzels
tortilla chips and salsa
granola parfaits
fresh fruit smoothies
chocolate dipped strawberries
individual yoplait yogurt



LUNCH

Plated Salads

All salad entrees are served with coffee, decaffeinated coffee and hot or iced tea

caesar salad

romaine lettuce, parmesan garlic croutons, caesar dressing, shaved parmesan cheese, topped with

your choice:

grilled chicken

OR

grilled shrimp

OR

fillet of salmon

warm rolls and butter

raspberry swirl cheesecake

southwest chicken salad

chilled spring mix

lime and tequila marinated grilled chicken, sliced red onions, grape tomatoes, hard cooked eggs,

shredded monterey jack and cheddar cheeses,

chipotle avocado ranch dressing

warm rolls and butter

key lime pie

asian chicken salad

asian greens, grilled breast of chicken, cashews, crisp wontons

panasian dressing

warm rolls and butter and tropical pineapple mango

strawberry field salad

chilled spring mix

grilled chicken breast, candied pecans, crumbled maytag bleu cheese,

sliced strawberries, mandarin oranges

raspberry vinaigrette dressing

warm rolls and butter

flourless chocolate torte



LUNCH

Plated Sandwiches

All sandwich entrees are served with coffee, decaffeinated coffee and hot or iced tea

roast turkey blt

turkey, applewood smoked bacon, lettuce, tomato and mayonnaise, swiss cheese
multi-grain roll
potato chips
kentucky bourbon pecan pie
iced tea

grilled vegetable wrap

balsamic marinated peppers, zucchini, asparagus, yellow squash and portobello mushrooms,
crumbled bleu cheese
whole wheat tortilla
crisp field greens, balsamic vinaigrette dressing
gourmet carrot cake
iced tea

grilled chicken caesar wrap

grilled chicken breast sliced, romaine lettuce, caesar dressing,
fresh parmesan cheese and tomatoes
sun-dried tomato tortilla
potato chips
amaretto almond cheesecake
iced tea

southwest fajita wrap

char-broiled breast of chicken sliced, roasted red and yellow peppers, shredded lettuce, pico de gallo, guacamole, shredded monterey jack cheese and sour cream in a sun-dried tomato tortilla
spring greens in balsamic dressing
sombbrero torte
Iced tea



LUNCH

Boxed Lunches

the befeater

shaved deli roast beef on a french baguette,
cheddar cheese, horseradish mayonnaise, mustard
individual bag of potato chips
jumbo cookie

choice of :

soda OR bottle spring water

the ham mer

sliced honey glazed ham on a fresh baguette,
swiss cheese, mayonnaise and mustard
individual bag of potato chips
jumbo cookie

choice of :

soda OR bottle spring water

the "tom"

turkey, applewood smoked bacon, lettuce, tomato
and mayonnaise, swiss cheese, multi-grain roll
individual bag of potato chips
jumbo cookie

choice of :

soda OR bottle spring water

grilled chicken club salad (low carb)

mixed greens, diced tomato, bacon,
monterey jack & cheddar cheeses,
hard boiled eggs topped with a grilled breast of chicken
served with choice of ranch or balsamic dressing
hard boiled egg
roasted peanuts
bottled water or diet soda

roasted turkey on multi-grain roll(low fat)

with lettuce, tomato, low-fat mayonnaise
crisp apple
low-fat yogurt
bottled water or diet soda



LUNCH

Plated

All luncheon entrees come complete with warm rolls and butter coffee, decaffeinated coffee (**low carb, low fat**), or hot tea

of air

chicken mediterranean

wedge salad: wedge of iceberg lettuce, diced tomato, chopped applewood bacon, bleu cheese dressing
boneless breast of grilled chicken, sun-dried tomato pesto, roasted red and yellow peppers, fresh mozzarella cheese
fresh vegetables and roasted potatoes
raspberry swirl cheesecake
coffee, decaffeinated coffee, hot tea

chicken tuscan

greek salad: romaine lettuce, kalamata olives, roasted red peppers, julienne red onions, feta cheese, tossed in a red wine vinaigrette dressing
boneless chicken breast coated with herb bread crumbs, pan seared, topped with fresh mozzarella and marinara sauce
penne pomodoro
tiramisu
coffee, decaffeinated coffee, hot tea

pasta primavera

caesar salad: romaine lettuce, shaved parmesan, parmesan garlic croutons, caesar dressing
penne pasta with herb chicken breast tossed with peppers, zucchini, diced portobello mushrooms, diced roma tomatoes in a parmesan alfredo sauce
italian cream layer cake
coffee, decaffeinated coffee, hot tea

chicken cardinale

mixed field green salad: grape tomato, julienne cucumbers, choice of dressing
pan sautéed breaded boneless breast of chicken, topped with red and yellow peppers in a lemon beurre blanc
yukon gold mashed potatoes
asparagus
flourless chocolate torte
coffee, decaffeinated coffee, hot tea

LUNCH

Plated

All luncheon entrees come complete with warm rolls and butter
Coffee, decaffeinated coffee (**low carb, low fat**), or hot tea

of land

filet mignon

wedge salad: wedge of iceberg lettuce, diced tomato, chopped applewood bacon,
bleu cheese dressing
filet mignon bordelaise sauce
yukon gold mashed potatoes and fresh vegetables
new york cheesecake
coffee, decaffeinated coffee, hot tea

rosemary and black pepper crusted pork loin

mixed field green salad: grape tomato, julienne cucumbers, choice of dressing
rosemary and black pepper crusted sliced pork loin, with wild mushroom marsala sauce
rosemary roasted potatoes and fresh vegetables
gourmet carrot cake
coffee, decaffeinated coffee, hot tea

roasted new york strip loin

sliced tomatoes, sweet onion, crumbled bleu cheese, balsamic vinaigrette
sliced new york strip loin with bordeaux red wine sauce
horseradish mashed potatoes and tomato gruyere with julienne of vegetable
flourless chocolate torte
coffee, decaffeinated coffee, hot tea

of sea

grilled fillet of salmon

mixed field green salad: grape tomato, julienne cucumbers, choice of dressing
grilled fillet of salmon, dijon cream sauce
yukon gold mashed potatoes with asparagus
italian cream layer cake
coffee, decaffeinated coffee, hot tea

grilled Alaskan halibut

caesar salad: romaine lettuce, shaved parmesan, parmesan garlic croutons, caesar dressing
grilled Alaskan halibut with lemon chive aioli
spinach, roasted onions and fingerling potatoes
raspberry swirl cheesecake
coffee, decaffeinated coffee, hot tea

LUNCH

Cold Lunch Buffets

Menus based on a minimum number of guests ~ if there are less than the listed minimum number of guests ~ an additional charge per person will be applied to the menu price

the wallstreet

(minimum 25 people)

chef's soup of the day
garden salad with dressing selection
cole slaw, potato salad
albacore tuna salad, chicken salad
sliced oven roasted turkey, sliced roast beef, sliced genoa salami, shaved ham
wheat and rye bread, multi-grain rolls, kaiser rolls and pretzel rolls
sliced big eye swiss, american and sharp cheddar cheeses
tomatoes, onions, kosher pickles and black olives
lite mayonnaise, specialty mustards: dijonnaise, horseradish and peppercorn
individual bags of potato chips and pretzels
individual mini desserts: mini cheesecakes, mini pastries, mini eclairs
coffee, decaffeinated coffee (**low carb, low fat**), hot tea

deli express

(10-25 people)

fresh fruit salad, potato salad, cole slaw
roasted breast of turkey, sliced roast beef, shaved ham
sharp cheddar, big eye swiss and american cheeses
wheat and rye bread, multi-grain rolls,
kaiser rolls and pretzel rolls
tomatoes and pickles
lite mayonnaise, specialty mustards: dijonnaise, horseradish and peppercorn
individual bags of potato chips and pretzels
individual mini desserts: mini cheesecakes, mini pastries, mini eclairs
coffee, decaffeinated coffee (**low carb, low fat**), hot tea

wrap and run

(minimum 20 people)

tossed garden salad with assorted dressings, spicy potato salad
roasted sliced turkey in a whole wheat wrap with mayonnaise,
applewood smoked bacon, shredded lettuce, tomato and swiss cheese
grilled sliced breast of chicken in a sun-dried tomato wrap with pico de gallo,
shredded lettuce and monterey jack cheese, pesto mayonnaise and sour cream
shaved lean ham with big eye swiss, shredded lettuce, diced tomatoes
and dijonnaise in a flour tortilla wrap
individual bags of potato chips and pretzels
fudge brownies, s'mores, lemon, and peanut butter bars
coffee, decaffeinated coffee (**low carb, low fat**), hot tea

LUNCH

Cold Lunch Buffets, cont.

Menus based on a minimum number of guests ~ if there are less than the listed minimum number of guests ~ an additional charge per person will be applied to the menu price

the rockefeller

(minimum 50 people)

selection of four salads:

marinated grilled vegetable platter, caesar salad,
mixed field green salad with assorted dressings, cole slaw, spicy potato salad

butcher block featuring:

chilled sliced beef tenderloin roasted herb infused breast of turkey, balsamic glazed breast of chicken, herb crusted pork loin and shaved corned beef

beefsteak tomatoes

big eye swiss, english sharp cheddar, monterey jack and imported sharp provolone

bread: wheat and rye bread, multi-grain rolls, kaiser rolls and
pretzel rolls, french baguettes and onion rolls

relishes: kalamata olives, pepperoncinis, kosher pickles, lite mayonnaise, horseradish mustard,
peppercorn mustard and whole grain mustard

individual mini desserts: mini cheesecakes, mini pastries, mini eclairs, haagen~dazs ice cream
coffee, decaffeinated coffee (low carb, low fat), hot tea

the executive

(minimum 20, maximum 150 people)

tuna salad, cashew chicken salad, caesar salad, caprese salad

limestone bibb, olives, grated parmesan, crumbled maytag bleu cheese, marinated peppers,
artichokes, sweet onions, shaved carrots, julienne cucumber, radish sprouts and crostinis

roasted chilled beef tenderloin with horseradish mayonnaise on a french baguette

roast breast of turkey with cranberry relish on a multi-grain roll

black forest ham with stone ground mustard on an onion roll

individual mini desserts: mini cheesecakes, mini pastries, mini eclairs
coffee, decaffeinated coffee (low carb, low fat), hot tea

LUNCH

Mini Luncheon Buffets

Menus based on a minimum number of guests ~ if there are less than the listed minimum number of guests ~ an additional charge per person will be applied to the menu price

the asian express *(minimum 20 people)*

asian green salad with mizuna greens, bamboo shoots, water chestnuts, peapods, cashews and fried wonton, ginger orange dressing

general tso's crispy chicken with sweet & sour sauce
beef stir-fry with asian vegetables in a teriyaki glaze
egg rolls with hot mustard and sesame garlic sauce
pork fried rice, stir-fried vegetables

assorted rolls and flat breads
fortune cookies, fudge brownies, s'mores, lemon bars and peanut butter bars
coffee, decaffeinated coffee (**low carb, low fat**), hot tea

little italy *(minimum 20 people)*

caesar salad, caprese salad

balsamic grilled vegetables

tri-colored tortellini alfredo
chicken parmesan
grilled italian sausage and roasted peppers

hard and soft italian breads and oils
tiramisu, biscotti and cannolis
coffee, decaffeinated coffee (**low carb, low fat**), hot tea

south of the border *(minimum 20 people)*

beef taco bar – shredded monterey and cheddar cheeses, guacamole, sour cream, onions, jalapeno peppers, pico de gallo

three cheese quesadilla

mexican rice and frijoles

chicken fajitas, roasted peppers and onions, pico de gallo, shredded monterey jack cheese, sour cream and guacamole with flour tortillas

sombrero torte
coffee, decaffeinated coffee (**low carb, low fat**), hot tea

LUNCH

Luncheon Buffets

Menus based on a minimum number of guests ~ if there are less than the listed minimum number of guests ~ an additional charge per person will be applied to the menu price

lunch buffet

(minimum 50 people)

caesar salad, herbed pasta salad, field green salad with assorted dressings, sliced tomato with onion and bleu cheese

choice of two or three entrees:

sliced roast strip loin
roasted pork loin
meat lasagna
rigatoni with italian sausage
pasta primavera
chicken tuscany
chicken marsala
chicken milanese
salmon piccata

fresh green beans with roasted shallots and applewood smoked bacon

roasted rosemary fingerling potatoes

individual mini desserts: mini cheesecakes, mini pastries, mini eclairs
coffee, decaffeinated coffee (**low carb, low fat**), hot tea

cheeseburger in paradise

(minimum 50 people)

tidewater cole slaw, caesar salad,
bowtie pasta salad,
red bliss potato salad

southern fried chicken, quarter pound cheeseburgers, ketchup, mustard, relish and cheese sauce,
barbecue breast of chicken, shredded barbecue pork

assorted breads
campsite baked beans with bourbon and brown sugar

sweet onions, sautéed mushrooms, crumbled bleu cheese,
smoked applewood bacon, and condiment bar

individual mini desserts: mini cheesecakes, mini pastries, mini eclairs



seasonal sliced fresh fruit

lemonade and iced tea

LUNCH

Luncheon Buffets, cont.

Menus based on a minimum number of guests ~ if there are less than the listed minimum number of guests ~ an additional charge per person will be applied to the menu price

Italian luncheon buffet

(minimum 50 people)

marinated tomato and sweet onion platter, caesar salad,
grilled balsamic vegetables

antipasta platter: salami, pepperoni, capicola, prosciutto,
cherry peppers, sweet peppers, artichoke hearts,
hard cooked eggs

4 types of large hand tossed pizzas:

italian sausage, pepperoni, bacon, and onion pizza
margherita pizza
chicken, caramelized onions, goat cheese pizza
three cheese pizza

mediterranean chicken topped with fresh melted mozzarella,
roasted peppers and sun-dried tomato pesto

rigatoni bolognese

tiramisu, biscotti, cannoli and italian cream layer cake

coffee, decaffeinated coffee (**low carb, low fat**), hot tea

RECEPTION

Mirror Displays and Platters

italian antipasta *(serves 50 people)*

prosciutto, pepperoni, genoa salami, capicola, kalamata olives, artichoke hearts, pepperoncini, fresh mozzarella, provolone, crusty italian breads and flavored italian oils

domestic& international cheeses *(serves 50 people)*

maytag bleu, gorgonzola, sharp cheddar, smoked gouda, boursin, brie, camembert, pepper jack, havarti, manchego and fontina cheeses garnished with fresh fruits and berries, crostinis and french baguettes

european meats *(serves 50 people)*

sliced prosciutto, sliced capicola, genoa salami and black forest ham

fresh cut and whole fruit *(serves 50 people)*

seasonal selection of fresh fruits

fresh vegetables *(serves 50 people)*

seasonal selection of fresh vegetables with chef's selection of dips

grilled balsamic vegetables *(serves 50 people)*

green asparagus, eggplant, zucchini, portobello mushrooms, artichoke hearts, roasted marinated peppers, squash and sweet onion, drizzled with balsamic vinaigrette dressing

fresh market seafood display *(minimum 50 people, priced per person)*

jumbo shrimp (3 per person)
fresh oysters (2 per person)
alaskan king crab leg (1 per person)
served over a bed of ice
cocktail sauce, mignonette sauce



RECEPTION

The Carvery

All stations are attended by one of our talented chefs,
one chef per 75 people
chef fee applies

whole side of smoked salmon *(serves 30 people)*

capers, chopped onions,
hard cooked eggs and crostinis

roasted beef tenderloin *(serves 30 people)*

rolled in black peppercorn
and roasted, garlic cream
horseradish, silver dollar rolls

roasted breast turkey *(serves 30 people)*

honey mustard, cranberry relish,
silver dollar rolls

carved prime rib of beef *(serves 100 people)*

horseradish cream, mustard,
silver dollars rolls

baked sugar cured virginia ham *(serves 50 people)*

molasses citrus glaze, vidalia onion
relish, dijonnaise mayonnaise,
silver dollar rolls

garlic peppercorn crusted pork loin *(serves 30 people)*

seasoned in crushed peppercorn,
dijon mustard, roasted garlic
cream horseradish sauce,
silver dollar rolls

RECEPTION

Action Stations

Not sold individually as a meal, must accompany a reception

*attendant required

each based on one hour and one attendant per 50 guests,
attendant fee applies

caesar salad station

grilled chicken, grilled salmon,
hearts of romaine, parmesan cheese, white
anchovies, roasted garlic
croutons tossed with caesar dressing

santa fe fajita bar

chicken and beef fajitas, chicken
quesadillas, pico de gallo, guacamole,
sour cream, monterey jack and cheddar cheeses

pasta station*

(select three pasta and three sauces)

rigatoni, tortellini, penne, farfalle
carbonara, marinara, bolognese, puttanesca

shanghai stir-fry*

vegetable fried rice accompanied by your choice

(select two items)

seared duck with fresh ginger, snow peas,
seared beef with scallions and sesame garlic sauce,
spiced pork lo-mein,
general tso's chicken,
vegetable fried rice

sweet endings

fresh fruit tarts, miniature cheesecakes, chocolate eclairs
coffee, decaffeinated coffee, revolution tea, whipped
cream, raw sugar and sugar sticks, cinnamon sticks,
orange and lemon zest and chocolate shavings



RECEPTION

Cold Hors d'oeuvres

(priced per 50 pieces)

assorted canapés
pear and brie with almond
bruschetta pomodoro
european finger sandwiches
prosciutto gorgonzola crostini
asparagus wrapped in prosciutto
genoa salami, dijon cream
thai chicken with lettuce wraps
belgium endive with asian spiced chicken
jumbo shrimp cocktail
alaskan snow crab claws
king crab legs
oysters on the half shell
smoked salmon pinwheels
fresh salmon tartare
belgium endive with crab mousse
assorted sushi rolls
crab salad canapés

Dry Snacks

(priced per pound)

potato chips and french onion dip
tortilla chips and spicy salsa
kettle chips and bleu cheese dip
pita chips and hummus dipping sauce
terra chips and yogurt dip
mixed nuts
cashews



RECEPTION

Hot Hors d'oeuvres

(priced per 50 pieces)

spanakopita
parmesan artichoke heart
miniature deep pan pizza
thai spring rolls, orange ginger sauce
brie with raspberry tarts
brie en croute
mushroom vol-au-sent
spinach and goat cheese meze
fig and mascarpone in phyllo
raspberry and brie in phyllo
empanadas
vegetable egg rolls
scallops wrapped in applewood smoked bacon
miniature crab cakes
coconut shrimp
shrimp scampi
mini beef wellington
beef OR chicken sate
firecracker wings with celery and bleu cheese
miniature quiche lorraine
smoked chicken quesadilla
chicken and pineapple brochette
swedish OR bbq meatballs
chickentenders with honey mustard
miniature sausage rolls
franks in puff pastry



RECEPTION

Reception Packages

(packages priced per person for one hour)

the happy hour

domestic and imported cheeses
garnished with fresh fruit, canapés,
potato chips with sweet onion dip,
tortilla chips with salsa

the mediterranean

grilled vegetable platter: asparagus,
eggplant, zucchini, portobello mushrooms,
squash, roasted marinated peppers and
sweet onion, drizzled balsamic vinaigrette
dressing

italian hard and soft bread display,
flavored olive oils

brie and raspberry tarts, spanakopita,
parmesan artichoke hearts

the butler

(all items served by white gloved butlers)

beef wellington, chicken sate,
thai chicken spring rolls,
bruschetta pomodora,
assorted canapés

changes in latitude

coconut shrimp, raspberry
and brie in phyllo, mini beef
wellington, mini crab cakes,
fresh seasonal fruit platter



DINNER

Plated Dinners

All entrees include

*Your choice of salad, warm rolls and butter, entrée,
Dessert, coffee, decaffeinated coffee and hot tea*

enhancements | appetizers

tortellini carbonara
penne bolognese
lump crab cocktail
blackened sea scallops
seared ahi tuna
crab cakes
smoked salmon with capers, onions, hard boiled eggs, crostini
chilled jumbo shrimp
tomato caprese salad, buffalo mozzarella
wild mushroom vol-au-vent

salad (choose one)

included in menu price

classic caesar salad
strawberry field salad
mixed baby field green salad
baby wedge salad
greek salad

desserts (choose one)

included in menu price

amaretto almond cheesecake
carrot cake
Tiramisu
new york style cheesecake
raspberry swirl cheesecake
sombbrero torte
italian cream layer cake

chocolate decadence
kentucky bourbon pecan pie
pineapple mango torte
flourless chocolate torte
red velvet cake
key lime pie



DINNER

Plated Dinners

of air

chicken wellington

boneless breast of chicken, mushroom duxelle, wrapped in puff pastry and baked
asparagus and roasted potatoes

chicken oscar

seasoned breast of chicken, lump crabmeat, crowned with asparagus and bearnaise sauce, yukon
gold mashed potatoes

chicken piccata

chicken breast seasoned and seared, lemon beurre blanc
yukon gold mashed potatoes and julienne vegetables

chicken mediterranean

marinated boneless breast of chicken topped with sun-dried tomato pesto, julienne peppers, fresh
mozzarella cheese
sliced zucchini and baby carrots
roasted potatoes

chicken rosemary

grilled breast of chicken infused with rosemary and red currant glaze
rosemary roasted potatoes and asparagus and carrots

chicken saltimbocca

breast of chicken seasoned and pan seared, topped with prosciutto and fresh mozzarella, served on
a bed of seasoned sautéed spinach with yukon gold mashed potatoes

DINNER

Plated Dinners

of land

filet mignon

center cut filet mignon with merlot enhanced demi-glace, fresh asparagus and yukon gold mashed potatoes

roasted prime rib of beef

slow roasted prime rib of beef, natural au jus, oven roasted rosemary potatoes and julienne vegetables

braised short ribs

slow cooked short ribs, demi glace, yukon gold mashed potatoes and steamed carrots

medallions of beef tenderloin

twin medallions of beef tenderloin with cabernet roasted shallot sauce, english roasted potatoes and julienne vegetables

rosemary and black pepper crusted pork loin

rosemary and black pepper crusted sliced pork loin, with wild mushroom marsala sauce, rosemary roasted potatoes with asparagus and baby carrots

beef stir-fry

marinated sliced flat iron steak served with asian-style vegetables and jasmine rice

new york strip steak

grilled center cut new york strip, yukon gold mashed potatoes, asparagus and baby carrots

steak diane

medallions of sautéed filet mignon, with wild mushroom cognac demi-glace, yukon gold mashed potatoes, yellow and zucchini squash

steak oscar

two crostini's each topped with a pan seared medallion of tenderloin, lump crabmeat, asparagus spears and bearnaise sauce, yukon gold mashed potatoes

steak au poivre

pan seared tournedos of filet mignon, cracked black pepper with cognac cream sauce yukon gold mashed potatoes with sliced zucchini and yellow squash

roasted new york strip sirloin

sliced new york strip sirloin, bordeaux red wine sauce, horseradish mashed potatoes, tomato gruyere with julienne vegetables

rack of lamb

grilled double lamb chops, mint pesto, lamb au jus, roasted potatoes and fresh asparagus

veal chop

seared 14-ounce veal chop, red wine demi-glace, yukon gold mashed potatoes, julienne vegetables



veal oscar

tender medallions of veal topped with lump crabmeat, asparagus and bearnaise sauce, yukon gold mashed potatoes

vegetable mediterranean couscous

asparagus, eggplant, zucchini, portobello mushrooms, roasted peppers and squash cooked in an aromatic vegetable broth and drizzled with lemon chive aioli

of sea

crab cakes

jumbo lump crab cakes with dijonnaise cream, served on bed of seasoned sautéed spinach

sea scallops

seared sea scallops, sautéed jumbo shrimp served in a provencal sauce, rice pilaf and asparagus

parmesan crusted halibut

center cut halibut steak, shaved reggiano parmesan cheese, julienne vegetables and yukon gold mashed potatoes

Alaskan line caught halibut

simply grilled fillet of alaskan halibut with meyer lemon beurre blanc yukon gold mashed potatoes with sliced zucchini and yellow squash

fillet of salmon

grilled fillet of sesame glazed salmon, yukon gold mashed potatoes, fresh asparagus with roasted red peppers

sea bass

hazelnut crusted sea bass with frangelico beurre blanc served on a bed of seasoned sautéed spinach, yukon gold mashed potatoes

ahi tuna

seared ahi tuna steak with asian spiced wasabi cream with yukon gold mashed potatoes, asparagus and pickled ginger

duetsof air, land or sea

filet mignon & shrimp scampi

filet mignon in bordelaise sauce with shrimp scampi, yukon gold mashed potatoes, fresh asparagus

filet mignon & fillet of salmon

filet mignon in bordelaise sauce, sesame ginger glaze salmon fillet, yukon gold mashed potatoes and fresh asparagus

filet mignon & jumbo lump crab cake

filet mignon in cabernet roasted shallot sauce, jumbo lump crab cake with dijonnaise cream on a bed of seasoned sautéed spinach, yukon gold mashed potatoes

chicken piccata & fillet of salmon

seared chicken breast piccata style, sesame glazed salmon fillet, yukon gold mashed potatoes, julienne vegetables

filet mignon & Alaska king crab

filet mignon and Alaskan king crab with drawn lemon butter, sliced zucchini and baby carrots, yukon gold mashed potatoes



DINNER

buffet style dinners

(minimum 50 people)

Menus based on a minimum number of guests ~ if there are less than the listed minimum number of guests ~ an additional charge per person will be applied to the menu price

all buffets include coffee, decaffeinated coffee, hot tea

dinner buffet

tomato-sweet onion-maytag bleu cheese platter
caesar salad
field green salad, assorted dressings
chilled tortellini salad

selection of three entrees:

sliced roast new york strip
braised short ribs
asian beef stir-fry
apple stuffed pork loin
chicken piccata
chicken rosemary
chicken saltimbocca
seared fillet of salmon with whole grain mustard
penne bolognese

white cheddar au gratin potatoes, wild rice
fresh seasonal vegetables
warm rolls and butter

sombrero torte, carrot cake, flourless chocolate cake, kentucky bourbon pecan pie

picnic on the bay

clam chowder
field green salad, assorted dressings
tidewater cole slaw
red bliss potato salad

selection of three entrees:

shredded barbecued pork
barbecued pork ribs
barbecued chicken breast
chicken fajitas
beef fajitas
baked salmon with corn and pepper relish

corn on the cob
bourbon baked beans
rosemary and parmesan crusted potato wedges
cornbread, warm rolls, butter

sliced fruit
raspberry swirl cheesecake, carrot cake, flourless chocolate cake

Anchorage Marriott Downtown

820 West 7th Avenue Anchorage Alaska (907) 279-8000



DINNER

prime rib buffet

greek salad
caesar salad
field green salad, assorted dressings
grilled balsamic vegetable platter
tomato-sweet onion-maytag bleu cheese platter

carved prime rib*

selection of additional two entrees:

seared salmon with whole grain mustard
parmesan crusted halibut
chicken marsala
chicken piccata
roasted herb encrusted pork loin
penne bolognese

fresh vegetable medley

potatoes au gratin
roasted pepper rice

warm rolls and butter

carrot cake, italian cream layer cake,
red velvet cake, flourless chocolate torte

***chef required, additional charges will apply**

italian buffet

tomato, red onion & mozzarella platter
caesar salad
grilled balsamic vegetable platter

selection of three entrees:

sliced new york strip barolo
mediterranean chicken
chicken tuscan
baked snapper with sicilian olives, roasted peppers and tomatoes
lasagna
penne primavera
rigatoni with grilled italian sausage, onions and roasted peppers

rosemary& olive oil roasted potatoes
green beans with shallots and roasted peppers

tiramisu, italian cream layer cake, biscotti



DINNER

low carb | low fat | low cholesterol dinner selections

balsamic chicken (low carb)

grilled chicken, tomato relish
medley of fresh vegetables

grilled salmon fillet (low fat)

with
braised carrots and parsnips
in a light vegetable broth

mediterranean spiced paillard of chicken (low carb)

with wilted spinach and grilled tomatoes

citrus breast of chicken (low fat)

breast of chicken marinated in a citrus spice
marinade, wild rice, green beans and shallots

pasta primavera (low cholesterol)

with
yellow and green squash, roasted
red peppers, carrots and broccoli

low carb | low fat | low cholesterol dinner buffets

balsamic chicken (low carb)
grilled salmon fillet (low fat)
pasta primavera (low cholesterol)
citrus breast of chicken (low fat)
substitute any of the above buffet items for existing buffet items

These items have been selected to meet the diverse dietary needs of our guests



BEVERAGE

House Wines

Sutter Home White Zinfandel
Canyon Road Chardonnay,
Pinot Grigio, Cabernet & Merlot

Premium Liquor

SVEDKA, New Amsterdam Red Berry
Beefeater, Bacardi Superior, Captain Morgan
Spiced, Jack Daniels', Dewar's White Label, E&J
Sauza Gold, Canadian Club
Hiram Walker Peach Schnapps

Brandy: E&J Gallo
Cognac: Courvoisier VS
**Cordials &
Liqueurs:** Baileys Irish Cream, Kahlua

Domestic Beer

Bud Light, Miller Lite, Budweiser
O'Douls

Imported Beer

Corona Extra, Amstel Lights,
Samuel Adams Boston Lager
Alaskan Amber, Alaskan IPA

Super Premium Liquor

Ketel One, Ketel One
Citroen, Tanqueray, Bacardi & Captain
Morgan Spiced, Maker's Mark,
Johnnie Walker Red Label, E&J, Sauza 901
Crown Royal

Brandy: E&J Gallo
Cognac: Courvoisier VS
**Cordials &
Liqueurs:** Baileys Irish Cream,
Hiram Walker Peach
Schnapps, Kahlua

Domestic Beer

Bud Light, Miller Lite, Budweiser
O'Douls

Imported Beer

Corona Extra, Amstel Light,
Stella Artois