



RENAISSANCE®

OKLAHOMA CITY DOWNTOWN
HOTEL

10 NORTH BROADWAY AVE.

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RENAISSANCE®
HOTELS

10 NORTH BROADWAY AVE.
OKLAHOMA CITY, OK 73102
405.228.8000
WWW.MARRIOTT.COM/OKCBR

BREAKFAST

BUFFETS

All buffets are served with coffee, hot teas, and fresh orange juice

HEALTHY START \$21

assortment of kashi & whole grain cereals with 2% and skim milk
assorted low-fat yogurt with house made granola
bran muffins
seasonal whole fruit

HEART HEALTHY \$24

steel-cut oatmeal with 2% and skim milk, brown sugar, dried fruits and nuts
assorted low-fat yogurt with house made granola
breakfast egg white and swiss cheese flatbreads
seasonal whole fruit

THE JOGGER \$26

assorted yogurts
assorted whole grain breads and bagels, low fat cream cheese and *no-added* sugar preserves
steel-cut oatmeal with 2% and skim milk, brown sugar, dried fruits and nuts
egg white and egg beater omelet station with fresh vegetables and cheeses
assorted cereal and granola bars
hard boiled eggs

SOUTHWEST BUFFET \$28

seasonal sliced fruit
migas – scrambled eggs, pico de gallo, shredded cheese, corn tortillas
country style potatoes
refried pinto beans and queso fresco
pork sausage links, applewood smoked bacon
flour tortillas
house made salsa

\$75 fee per attendant

BREAKFAST

BUFFETS

All buffets are served with coffee, hot teas, and fresh orange juice

BASIC **\$20**

sliced fresh fruit
assorted family style cereals and selection of milks
freshly baked breakfast pastries, bagels, assorted cream cheeses

SUPREME **\$28**

sweet fried donut towers
variety of whole fruit
chefs selections of charcuterie to include fine meats and cheeses
assorted low-fat yogurt with house made granola
variety of miniature quiches

OKLAHOMA LAND RUN **\$27**

sliced fresh fruit
farm fresh scrambled eggs
chicken fried steak
fluffy baked biscuits and home made sausage gravy
skillet fried potatoes o'brien

CLASSIC **\$25**

assorted breakfast breads
fresh sliced fresh fruit
farm fresh scrambled eggs
applewood smoked bacon or pork sausage links
skillet fried potatoes o'brien

BRUNCH

BUFFETS

All buffets are served with coffee, hot teas, and fresh orange juice

DOWNTOWN GRAND BRUNCH **\$59**

sliced seasonal fruit and berries

smoked salmon with mini bagels, jalapeno cream cheese, onion, caper, and chopped egg

assorted fresh baked breakfast breads with sweet butter and preserves

mixed greens with tomatoes, cucumbers, carrots and shaved radish with selection of dressings

mediterranean orzo salad

blueberry and ricotta crepes

scrambled egg with cheddar chive blend

applewood smoked bacon and sausage links

rosemary and garlic rubbed ribeye, au jus, creamy horseradish (requires carver)

seared chicken with poblano cream and charred corn

shallot-pecan dusted salmon with maple beurre blanc

cilantro rice pilaf

country style cheddar potatoes

chef selection of pies, cakes, mousses, tarts, and coffee cakes

complimentary champagne or mimosa

\$75 fee per attendant

BREAKFAST

STATIONS

Prices are in addition to buffet prices. Attendant fee will apply. One attendant mandatory per 50 guests.

THE OMELET STATION **\$11**

whole and liquid eggs
bacon, sausage, ham
peppers, onions, mushrooms, spinach, tomatoes
cheddar cheese, mozzarella cheese
add smoked salmon \$4

BELGIAN WAFFLES & PANCAKES **\$11**

fresh belgian waffles and pancakes with syrup
fruit compote, whipped cream, whipped butter, chopped nuts, chocolate chips, strawberries, bananas

BREAKFAST TACOS **\$12**

scrambled eggs, chorizo, bacon, flour and corn tortillas, breakfast potatoes
shredded cheese blend, homemade tomatillo and salsa roja

THE FRUIT FOCUS (choose 2) **\$17**

APPLE

apple juice
whole apples
apple turnovers

ORANGE

mini orange smoothies
orange halves
fresh baked orange coffee cake

CRANBERRY

cranberry juice
cranberry yogurt-house made granola parfait
house made cranberry scones

BANANAS

mini banana smoothies
whole bananas
banana nut bread

BREAKFAST

PLATED BREAKFAST

All plated breakfast entrees include: freshly brewed coffee, selection of hot teas, fresh orange juice, warm baked biscuits, whipped butter, and fruit preserves

STEAK AND EGGS \$32

two poached eggs with grilled tomato
petite grilled sirloin
parsley new potatoes
sautéed asparagus

TRADITIONAL BENEDICT \$25

english muffin, hollandaise, florentine tomato
specialty country ham, skillet potatoes

MEDITERRANEAN MORNING \$24

scrambled eggs, spinach, heirloom tomato, thyme, goat cheese
prosciutto ham and hash brown cake

CHEFS QUICHE \$21

quiche lorraine with applewood smoked bacon, sautéed onions, cheese, grilled tomato
o'brien potatoes

SOUTHWEST SCRAMBLE \$26

scrambled eggs, chorizo sausage, green chili, black beans, roasted corn, pepper jack
fresh salsa, guacamole and cilantro-lime sour cream
warm flour tortillas
fresh mango, pineapple, and pear

SOONER BREAKFAST \$25

stone ground cheddar grits cake
scrambled eggs with fresh herbs
chicken fried steak with sawmill gravy

PORK BELLY SANDWICH \$21

tender roasted pork belly, fried egg
fresh chopped mint, cheddar, mozzarella, warm brioche bun
o'brien potatoes

BREAKFAST

BREAKFAST ENHANCEMENTS

May be added to any full breakfast meal. Priced per person unless otherwise noted.

- assorted cereals and milks **\$5**
- biscuits and gravy **\$4**
- smoked apple wood bacon **\$4**
- sausage links or patties **\$4**
- grapefruit Brule halves **\$4**
- cinnamon-raisin French toast **\$7**
- fruit and yogurt parfaits **\$4**
- hard boiled eggs **\$3**
- fresh fruit medley cups **\$4**
- bagels and cream cheese (per dozen) **\$40**
- bottled fruit juices **\$4**
- breakfast pasties assortment (per dozen) **\$40**
- smoked salmon with accompaniments **\$12**
- steel cut oatmeal and condiments **\$4**
- turkey bacon **\$4**

ADD 2, check salmon price

BREAKS

MORNING AND AFTERNOON ENERGIZERS

Priced per person unless otherwise noted

HEALTHY BREAK \$16

assorted whole fruit, baked vegetable chips with bean humus, fat-free pretzels, low-fat cookies, cranberry and orange juice spritzers, bottled water

SMOOTH TRANSACTION \$14

fresh cut fruit display, assorted fruit yogurts, selection of bottled juices
warm jumbo cinnamon rolls with whipped cream cheese icing, assortment of milks

THE CARNIVAL \$15

soft pretzels with mustard and cheese, cracker jacks , fresh popcorn with assorted toppings
assorted sodas and bottled water

CUSTOM SUNDAE BAR \$13

selection of ice creams, assorted fruit toppings, chopped nuts, crushed candy toppings
IBC root beer, cream soda, bottle water

BUILD YOUR OWN TRAIL MIX \$14

assorted nuts including walnuts, pecans, cashews and peanuts,
dried fruits including cherries, raisins, coconut, apricots, apples, banana chips
candy pieces, premium sodas including IBC root beer, and cream sodas

FESTIVE POPCORN STAND \$9

variety of assorted flavored popcorns, salts, parmesan cheese, chocolate pieces,
caramel, assorted candy pieces, and fruit infused water station

TRADITIONAL DONUT STAND \$10

glazed and assorted fresh donuts, chocolate, caramel, sprinkles, nuts

CHICKEN AND WAFFLE \$11

bite sized fresh baked belgian waffle bites with crisp fried chicken, syrup filled shot glasses
assorted soft drinks, bottle water

NACHO NORMAL BREAK \$13

mini cheese quesadillas, house made tortilla chips, skillet queso, fire-roasted salsa, black
beans, jalapenos, tomatoes, lettuce, sour cream, assorted sodas and bottle water

JERKY AND NUTS MARKET PRICE

selection of unique jerkies, assorted specialty nuts, fruit infused water station

A LA CARTE

A LA CARTE

BY THE DOZEN

- assorted breakfast pastries **\$40**
- assorted bagels with assorted cream cheese packets **\$40**
- double fudge brownies **\$38**
- cinnamon rolls **\$40**
- assorted cookies **\$36**
- warm croissants **\$40**
- hot soft pretzels with mustard **\$32**
- artisan muffins **\$36**
- donut cart (dozen) **\$36**

BY THE GALLON

- coffee (regular or decaf) **\$49**
- iced tea **\$40**
- house fruit punch **\$36**
- champagne punch (after 11:00am) **\$70**
- sangria (after 11:00am) **\$85**

BY THE PIECE

- assorted sodas **\$3**
- assorted individual juices **\$4**
- assorted premium or gourmet sodas **\$4**
- bottled water **\$3**
- gatorade **\$4**
- tazo hot tea **\$4**
- assorted energy drinks **\$6**
- granola and cereal bars **\$3**
- assorted candy bars **\$3**
- assorted bag of chips/pretzel **\$3**
- whole fruit **\$2**
- ice cream novelties **\$5**
- fruit kabobs **\$5**
- mixed gourmet nuts (by the pound) **\$36**
- chips and dips (per person) **\$5**

LUNCH

BOXED SANDWICHES

Priced at \$25 per person

Add \$5 per person for groups of 15 or less. Includes bag of chips, piece of whole fruit, fresh baked cookie, and bottled water or soda.

- chicken salad on brioche with arugula
- avocado blt on wheat with sprouts
- smoked turkey and swiss on rye with shredded lettuce and tomato
- maple ham with cheddar on baguette with romaine and tomato
- slow roasted beef with provolone with shaved onions and horseradish spread
- grilled vegetable with portobello and avocado on brioche bun
- wheat wrap with smoked turkey, provolone, mayonnaise, arugula, and tomato

BOXED SALADS

Priced at \$23 per person

Add \$5 per person for groups of 15 or less. Includes, piece of whole fruit, fresh baked cookie, and bottled water or soda.

- romaine, roasted corn, black beans, shredded cheddar, tomato, and tortilla strips with ancho caesar dressing
- spinach, arugula, cherry tomatoes, cucumbers, bacon, shaved carrots, bleu cheese crumbles, homemade ranch dressing
- boston bibb lettuce, tomato, olives, sweet peppers, salami strips, feta cheese, spiced paprika vinaigrette

BOXED BENTO LUNCHES

Priced at \$31 per person

Add \$5 per person for groups of 15 or less. Includes bottled water or soda.

- caesar salad, pesto gnocchi, tomato caprese, rosemary focaccia crostini, antipasto kabob, cheese manicotti pomodoro, tiramisu
- miso soup with tofu, vegetable pot sticker, steamed rice, wakame mix with soba noodle, chicken stir fry, mango and banana egg roll

LUNCH

FULL LUNCH BUFFETS

All lunch buffets are served with water, iced tea ,and fresh baked bread

MYRIAD GARDENS PICNIC \$31

creamy coleslaw, deviled potato salad, barbeque baked beans
premium all beef hotdogs, chargrilled angus burgers
lettuce, tomato, onions, cheese, chili, and traditional condiments, buns
house made potato chips, spicy chipotle bbq dip
fresh baked cookies, warm chocolate brownies

SUNDAY SUPPER \$33

garden salad, marinated tomato and cucumber salad, roasted corn
salad, newt potato salad
crispy fried chicken,
slow braised pot-roast
red skin mashed potatoes, seasonal vegetables
seasonal fruit cobbler, vanilla ice cream

THE ITALIAN SELECTION \$33

minestrone soup
traditional caesar salad
mozzarella and cherry tomato salad
chicken parmesan over linguine pomodoro
cheese tortellini with alfredo sauce
roasted oregano vegetables
tiramisu and italian cream cake

OKC BARBEQUE COOKOUT \$38

chopped iceberg salad with cucumber, tomato, red onions, blue
cheese crumble, bacon bits, and ranch dressing
whole grain mustard potato salad
jicama coleslaw
slow smoked beef brisket, shine bbq sauce
ancho chili rubbed chicken quarters
pork sausage with sweet peppers
country corn and brown sugar baked beans
caramel pecan and cinnamon apple pie

LUNCH

FULL LUNCH BUFFETS CONTINUED...

All lunch buffets are served with water, iced tea ,and fresh baked breads

PAN ASIAN LAYOUT \$34

miso soup with tofu
sweet chili kale salad with carrots, celery, water chestnuts, sesame seeds
chilled egg noodles tossed with sweet soy sauce, bell peppers and sautéed broccoli
szechuan beef stir fry
orange glazed flash fried chicken
steamed rice and sesame oil tossed green beans
fortune cookies and coconut cake

STREETSIDE DELI \$34

chef soup of the day
farmer's market salad with seasonal veggies, ranch and citrus herb dressing
gold fingerling potato salad with tarragon oil
oklahoma coleslaw
shave deli meats: ham, smoked turkey, salami, slow roast beef
cheddar, provolone, swiss, american cheese
lettuce, tomato, onion, tomato, olives, jalapeno, pickles
selection of fresh breads
fresh baked cookies and brownies

SOUTH OF THE BORDER SPREAD \$36

shredded chicken tortilla soup
romaine fiesta salad
lime and cilantro marinated fajita chicken
carne asada skirt steak with sautéed peppers and onions
sour cream and cheese enchiladas
slow steamed spanish rice
twice refried pinto beans
flour and corn tortillas
tomato, jalapenos, shredded iceberg, monterey jack and cheddar cheese, sour cream,
guacamole, tomatillo and charred tomato salsa
warm churros and sopapillas

LUNCH

PLATED LUNCHES

A charge of \$10 per person will be added to groups of 25 or less. All plated lunches include your choice of soup or salad (see catering specialist for plated soup availability for parties of over 100), dessert, assorted dinner rolls with butter, fresh brewed iced tea and water. Price reflected in entrée selection. See catering specialists for special dietary restriction entrée selections.

SOUP SELECTION

- shredded chicken tortilla
- creamy tomato basil
- slow roast beef and barley
- poblano cream with roasted corn
- vegan vegetable soup

SALAD SELECTION

- garden salad with baby greens, cucumber, tomato, carrot, croutons and choice dressing
- iceberg wedge, grape tomatoes, chopped bacon, red onion, bleu cheese crumbles
- fresh spinach and berries with feta cheese and red onions – choice of dressings
- classic caesar with romaine, grape tomato, grated parmesan, house croutons
- boston bibb, jicama, shaved radish, sweet pepper, basil oil and balsamic vinaigrette
- romaine, arugula, tomato, buffalo mozzarella, balsamic drizzle

DESSERT SELECTION

- italian crème cake
- homemade tiramisu
- layered double chocolate cake
- tender chocolate bundt cake
- baked cinnamon and apple torte
- key lime pie
- cinnamon churros
- red velvet layer cake
- new york cheesecake with fruit topping
- fresh baked cookies
- warm chocolate brownie
- pineapple upside down cake

LUNCH

PLATED LUNCHES CONTINUED...

A charge of \$10 per person will be added to groups of 25 or less. All plated lunches include your choice of soup or salad, dessert, assorted dinner rolls with butter, fresh brewed iced tea and water. Price reflected in entrée selection. See catering specialists for special dietary restriction entrée selections.

PLATED HOT ENTRÉE SELECTION

seared french-cut chicken with mushroom chardonnay cream, parmesan-asparagus risotto, glazed carrots
\$37

braised short rib with a light dijon bbq glaze, dauphinoise potatoes , steamed haricot verts
\$39

ancho rubbed chicken breast, poblano corn macaroni and cheese, garlic buttered broccoli
\$36

petite filet of beef with demi glace, sour cream smashed potatoes, grilled asparagus
\$49

orange-honey glazed salmon, sautéed mushroom trio, jasmine rice and green bean almandine
\$37

battered chicken picatta, capers, lemon butter beurre blanc, angel hair pasta, seasonal vegetables
\$34

pecan and cranberry encrusted chicken, maple white wine sauce, bourison orzo, sautéed broccoli
\$34

chipotle molasses glazed pork loin medallions, whipped sweet potatoes, herb crusted cauliflower
\$31

romano crusted chicken, sundried tomato pesto cream, dauphinoise potatoes, glazed carrots
\$33

LUNCH

PLATED ENTRÉE SALAD

A charge of \$10 per person will be added to groups of 25 or less. All plated entrée salads include your choice of soup, dessert, assorted dinner rolls with butter, fresh brewed iced tea and water. Price reflected in entrée selection. See catering specialists for special dietary restriction entrée selections.

PLATED ENTRÉE SALAD SELECTION

california cobb with mixed greens, grilled chicken, roasted corn, red onion, diced tomatoes, cucumbers, diced bacon, bleu cheese crumbles, avocado ranch dressing

\$27

classic caesar with diced romaine, grated parmesan cheese, house croutons, cherry tomatoes, choice of grilled chicken or sirloin

\$26 chicken - \$27 sirloin

romaine and spring lettuce mix, roasted corn, black beans, roma tomato, fiesta cheese blend, colored tortilla crisps, blacked grilled sirloin strips, chipotle lime dressing

\$26

sweet soy glazed salmon salad, soba noodles, red belle peppers, snow peas, sliced carrots, napa cabbage, cashews, and sweet chili vinaigrette

\$29

RECEPTION

HORS D' OEUVRES

All prices are per piece and require 25 pieces minimum per item

COLD SELECTION

\$4

curried shrimp and avocado mousse
artichoke-sundried tomato crostini
truffled mushroom bruschetta
strawberry topped with boursin cheese
speck ham wrapped asparagus tip

\$5

duck confit crostini with fig jam
prosciutto wrapped melon
salmon and cream cheese pinwheel
shrimp ceviche shooter
mozzarella, tomato and kalamata skewer
shrimp summer roll

HOT SELECTION

\$4

artichoke-boursin beignet
spanakopita
vegetable spring roll
wild mushroom phyllo purse

\$5

beef or chicken empanada
italian sausage arancini ball
beef wellington
brie en croute
chicken cordon bleu bite
macaroni & cheese fritter

\$6

lobster mac & cheese fritter
mini crab cake with remoulade
shrimp and andouille sausage kabob
jumbo shrimp tempura
butter pecan shrimp
macadamia crusted mini lamb chop

DISPLAYS – BOARDS - BARS

*Priced per person unless otherwise noted**

CHEESE BOARD

imported and domestic cheese garnished with dried fruit, nuts and berries. french bread crostini, lavish, and crackers

\$12

VEGGIE RAW BAR

crudité vegetables, roasted pepper hummus, tzatziki, yogurt-feta dip, crostini, pita points

\$9

NACHO BAR

tortilla chips, pico de gallo, guacamole, sour cream, tomatillo salsa , smoked queso, home made salsa, jalapenos

\$11

SMOKED SALMON

chopped egg, dill, cream cheese, boursin cheese spread, lemon wedges, rye crostini, capers, shaved red onion, olive oil and balsamic vinegar

\$14

ANTIPASTO BOARD

artichoke hearts, roasted red peppers, kalamata olives, pickled cauliflower, balsamic cipollini onions, marinated mushrooms, feta cheese, buffalo mozzarella, roasted tomatoes, genoa salami, prosciutto, pepperoni, banana peppers

\$14

SPANISH TAPAS

aurelia's chorizo, serrano jamon, manchego cheese, quince paste, assorted olives, balsamic roasted asparagus, spicy potatoes, julienne peppers, calamari salad, rustic breads

\$17

ICED GULF SHRIMP

dill poached shrimp, cocktail sauce, remoulade, lemon wedges and tabasco sauce

\$5 *each

SALAD BAR LAYOUT

baby spinach, romaine hearts, iceberg, mixed greens, parmesan cheese, blue cheese, shredded cheddar, cherry tomatoes, shaved onions, cucumbers, carrots, black beans, jicama, radishes, olives, croutons, chilled diced chicken breast, baby corn, pecans, dried cranberries,

\$11

RECEPTION

ACTION STATIONS

Priced per person when added as an enhancement to other reception food and require an attendant per every 100 guests. \$100 attendant fee. 2 hours of service maximum

STREET TACOS

flour & corn tortillas warmed to order. pork carnitas, adobo shrimp, beef peccadillo, taco shells, shredded lettuce, diced tomato, shredded cheddar cheese, queso fresco, green salsa, red salsa, chopped red onions, cilantro, lime wedges and jalapenos

\$17

MAC & CHEESE

made to order with farfalle pasta, fontina cream and your choice of toppings. spanish chorizo, spinach, sundried tomato, mushrooms, red onions, smoked cheddar, parmesan cheese, shallots, garlic, speck ham, poblano peppers, fried leeks, julienne bell peppers, baby shrimp and chili rubbed chicken breast.

\$14

MADE TO ORDER SLIDERS

flour tortillas, chihuahua cheese, cheddar cheese, grilled beef fajitas, marinated chicken, chili rubbed vegetables, habanero shrimp, guacamole, red salsa, green salsa, pico de gallo and sour cream.

\$13

PASTA STATION

farfalle, cavatappi and whole wheat penne pasta, pomodoro, pesto cream and alfredo sauces, italian sausage, grilled chicken, mushrooms, mini meatballs, bell peppers, garlic, onion, parmesan cheese, crushed red peppers, asparagus, diced tomatoes and garlic breadsticks.

\$15

CARVING STATIONS

Priced when added as an enhancement to other reception food and require an attendant per every 100 guests. \$100 attendant fee. 2 hours of service maximum. Served with rolls.

- **maple glazed bone in ham** - dijon mustard - **\$225** serves 50
- **boneless smoked turkey breast**- cranberry chutney and sage aioli - **\$215** serves 30
- **garlic-pecan crusted salmon**- maple-bourbon emulsion and tart ragout - **\$260** serves 25
- **slow smoked brisket** – house bbq sauce, dijonnaise, pickled onion - **\$150** serves 25
- **molasses brined pork steamship**- apple cider reduction - **\$250** serves 30
- **pepper encrusted prime rib** – shallot au jus, horseradish cream - **\$350** serves 30

DINNER

BUFFETS

Minimum of 25 guest required. A surcharge of \$10 per person will be applied for groups of 25 or less. Two hour service maximum. All buffets are served with tea, water, and fresh rolls (unless otherwise stated)

FARMERS MARKET BUFFET **\$49**

chopped salad with garden vegetables, ranch dressing & cilantro-lime vinaigrette
tri color italian pasta salad
garlic-lemon chicken breast with parmesan and fresh herbs
baked salmon with citrus beurre blanc
harvest grain wild rice
rosemary fingerling potatoes
green beans with blistered tomatoes
double chocolate brownies and chocolate chip cookies

TEXAS BBQ BUFFET **\$46**

mixed greens, blueberries, tomato, goat cheese, candied pecans and jalapeno vinaigrette
cumin seed coleslaw
southwest style potato salad
smoked brisket drenched in shiner bbq sauce
black pepper baked chicken
jalapeno smoked sausage with sweet peppers
ranch style beans with brown sugar
corn on the cob with ancho-lime butter
corn muffins with sweet butter
pecan pie with whipped cream, cinnamon dusted tortilla chips

MEDITERRANEAN BUFFET **\$49**

crisp romaine and iceberg chopped, feta cheese, tomato wedges, black olives, cucumber and paprika vinaigrette
traditional hummus with toasted pita bread
seared chicken with tomato, artichoke, onion relish
red fish with lemon sauce, fried capers
basmati rice with saffron threads
orzo pasta with baby spinach
lavosh and toasted pita bread with olive oil
fresh berry cups with cream, fresh lime pie

DINNER

BUFFETS CONTINUED...

Minimum of 25 guest required. A surcharge of \$10 per person will be applied for groups of 25 or less. Two hour service maximum. All buffets are served with coffee, hot teas, and fresh orange juice.

TUSCAN SUNSET \$49

chopped romaine, parmesan cheese, herb roasted cherry tomatoes, house croutons
prosciutto, orzo and sweet pea salad
tuscan white bean soup with crostini
chicken picatta with artichoke, capers, tomato, lemon butter sauce
beef medallions a la tucano with button mushroom, tomatoes and onions
fresh herb parmesan risotto
green beans provincial
artisan bread, butter
chocolate drizzled cannoli, tiramisu

SOUTHWEST FIESTA FAJITAS \$45

chopped salad with roasted corn, avocado, oven roasted tomatoes, and black beans,
chipotle lime ranch, cilantro vinaigrette
roasted corn poblano bisque
fajita grilled chicken and beef sirloin, sautéed peppers and onions
sour cream, guacamole, pico de gallo, shredded cheese, lettuce, tomato,
flour and corn tortillas
warm chips with queso and salsa roja
icing drizzled cinnamon churros

TASTE OF THE ORIENT \$45

miso soup with vegetable pot stickers, nori, green onions
wakame salad with soba noodles, plum vinaigrette
peppered beef szechuan with broccoli, jalapenos and cilantro
curried chicken breast with squash, peppers and spicy coconut-curry sauce
steamed white rice
sautéed asian vegetable medley
fortune cookie topped coconut mousse with passion fruit sauce

DINNER

PLATED DINNERS

A charge of \$10 per person will be added to groups of 25 or less. All plated lunches include your choice of salad and dessert, assorted dinner rolls with butter, fresh brewed iced tea and water. Price reflected in entrée selection. See catering specialists for special dietary restriction entrée selections.

SALAD SELECTION

- garden salad with baby greens, cucumber, tomato, carrot, croutons and choice dressing
- iceberg wedge, grape tomatoes, chopped bacon, red onion, bleu cheese crumbles
- fresh spinach and berries with feta cheese and red onions – choice of dressings
- classic caesar with romaine, grape tomato, grated parmesan, house croutons
- boston bibb, jicama, shaved radish, sweet pepper, basil oil and balsamic vinaigrette
- romaine, arugula, tomato, buffalo mozzarella, balsamic drizzle
- heirloom tomato, buffalo mozzarella, basil, artichoke, roasted red pepper, balsamic reduction
- kale, romaine, mandarin orange, golden raisins, goat cheese and yuzu vinaigrette

DESSERT SELECTION

- italian crème cake
- homemade tiramisu, seasonal berries
- layered double chocolate cake, whipped cream
- tender chocolate bundt cake
- baked cinnamon and apple torte
- key lime pie, graham cracker crust
- cinnamon churros, caramel drizzle
- red velvet layer cake, chocolate sauce
- new york cheesecake, fresh strawberries
- fresh baked cookie assortment
- warm double chocolate brownie
- individual pineapple upside down cakes

DINNER

PLATED DINNERS

A charge of \$10 per person will be added to groups of 25 or less. All plated lunches include your choice of salad and dessert, assorted dinner rolls with butter, fresh brewed iced tea and water. Price reflected in entrée selection. See catering specialists for special dietary restriction entrée selections.

smoked paprika seared bone-in chicken with saffron rice, beurre blanc, roasted asparagus and red peppers

\$43

braised short rib with charred tomato demi, dauphinoise potatoes and buttered baby carrots

\$47

citrus zest salmon with maple-soy reduction, dried cherries basmati rice, and garlic broccoli

\$49

filet mignon with smoked cheddar mashers, worcestershire demi and roasted asparagus

\$56

coriander crusted gulf shrimp with garlic butter, herb oil, green curry grits and sautéed bell pepper blend

\$52

ranch bone-in chicken breast with mushroom demi, gouda mac & cheese, steamed broccoli

\$41

green papaya marinated red fish with citrus oil, herb oil, bell pepper couscous and ginger-agave nectar glazed carrots

\$51

molasses brined pork chop with chipotle-blackberry glaze, fingerling potato hash and haricot verts almandine

\$40

rosemary-sage bone-in chicken breast with herb cream, portobello risotto and blistered tomatoes and green beans

\$41

pepper mélange crusted new york strip. red wine demi, dauphinoise potatoes, grilled asparagus

\$52

DINNER

PLATED DINNERS DUAL ENTRÉE

A charge of \$10 per person will be added to groups of 25 or less. All plated lunches include your choice of salad and dessert, assorted dinner rolls with butter, fresh brewed iced tea and water. Price reflected in entrée selection. See catering specialists for special dietary restriction entrée selections.

petite beef filet with jalapeno demi and seared chicken breast with saffron cream red skin mashers and garlic broccoli

\$54

gulf shrimp scampi with herb oil and petite beef filet with cremini mushroom sauce spanish chorizo grits and roasted asparagus with julienne sun dried tomatoes

\$63

petite beef filet with black garlic butter and salmon cake with crème fraise aioli pistachio-jasmine rice and rapini with roasted tomatoes

\$59

citrus red fish and brown butter seared scallops harvest grain rice and blistered green beans with piquillo peppers

\$62

pistachio crusted chicken breast and coriander crusted mahi with lemon butter sauce spinach orzo and caramelized baby carrots

\$51

COCKTAILS

HOURLY HOSTED BAR

All bars include house wines, domestic and imported beers, soft drinks and bottled water. All prices are per person and will be charged based on the guaranteed number of adults attendees. Bartender minimum is 1 per 125 guest at \$100 per bartender.

WELL BAR

1 Hour \$15
2 Hours \$25
3 Hours \$29
4 Hours \$33

PREMIUM BAR

1 Hour \$18
2 Hours \$28
3 Hours \$34
4 Hours \$37

BEER AND WINE ONLY

1 Hour \$13
2 Hours \$23
3 Hours \$27
4 Hours \$31

WELL BRANDS:

j&b scotch, jim beam bourbon, beefeater gin, smirnoff vodka, bacardi silver rum, sauza gold tequila, canadian club blend, triple sec, amaretto, peach schnapps

PREMIUM BRANDS:

johnnie walker red scotch, crown royal bourbon, tanqueray gin, absolut vodka, malibu rum, bacardi rum, jose cuervo gold tequila, amaretto di saronno, baileys irish crème, hennessey cognac

SUPER PREMIUM BRANDS:

see sales associate for quote

grey goose vodka, 10 cane rum, knob creek bourbon, macallen scotch, tanqueray 10 gin, patron silver tequila, hennessey vsop cognac

BEER SELECTIONS:

budweiser
bud light
coors light
miller lite
michelob ultra
blue moon belgian white
samuel adams boston lager
corona extra
anthem golden one (local)

WINE SELECTIONS:

well bar choose 2

premium bar choose 4

dark horse cabernet sauvignon
dark horse merlot
dark horse pinot noir
dark horse chardonnay
dark horse pinot grigio

COCKTAILS

BY THE DRINK HOST BAR

Drink prices do not include tax or gratuity. Bartender minimum is 1 per 125 guest at \$100 per bartender. For specialty drinks, wines, beers, and liquor options, please see your personal catering professional for a custom quote.

\$7 WELL BRANDS

- j&b scotch
- jim beam bourbon
- beefeater gin
- smirnoff vodka
- bacardi silver rum
- sauza gold tequila
- canadian club blend
- triple sec
- amaretto
- peach schnapps

\$9 PREMIUM BRANDS

- johnnie walker red scotch
- crown royal canadian whiskey
- tanqueray gin
- absolut vodka
- malibu rum
- bacardi rum
- jose cuervo gold tequila
- amaretto di saronno
- baileys irish cream
- hennessey cognac

\$10 SUPER PREMIUM BRANDS

- grey goose vodka
- 10 cane rum,
- knob creek bourbon
- the macallan scotch 12yr
- tanqueray 10 gin
- patron silver tequila
- hennessy vsop cognac

\$4 DOMESTIC BEER

- budweiser
- bud light
- coors light
- miller lite
- michelob ultra

\$5 IMPORTED BEER

- blue moon belgian white
- samuel adams boston lager
- corona extra
- heineken
- anthem golden one (local)

\$9 WINES BY THE GLASS

well bar choose 2

premium bar choose 4

- dark horse cabernet sauvignon
- dark horse merlot
- dark horse pinot noir
- dark horse chardonnay
- dark horse pinot grigio

Don't see what you like? Ask your catering specialist and we would love to find it for you!